

INGREDIENTS:

MAPLE DONUTS AND APPLE CIDER GLAZE

DONUTS:

2 tablespoons of butter

1/2 cup brown sugai

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1 cup floui

1.5 teaspoon baking powder

1/4 teaspoon salt

1.5 teaspoon LorAnn Oils Maple Emulsion

1/4 cup sour cream

1/4 cup milk



GLAZE:

2 cups apple cide

1 cup powdered sugai

1-2 tablespoons of milk

DIRECTIONS:

DONUTS:

- 1. Preheat oven to 350F.
- 2. Cream together butter, sugar, and eggs for three minutes, until the mixture has lightened in color and is light and fluffy.
- 3. Beat in sour cream and flavoring.
- 4. In a separate bowl, whisk together dry ingredients. Alternate adding the dry goods and milk in small batches, until both are fully incorporated.
- 5. Place batter in a gallon zip bag. Cut off a corner of the bag and pipe into a greased donut pan. You will fill it about halfway up the center of the mold.
- 6. Bake for 10 minutes for large donuts and 6 minutes for mini donuts.

GLAZE:

1. While the donuts are baking, pour the apple cider into a large saucepan. Bring to a boil and let simmer over medium heat for about 15 minutes. You will reduce the mixture to about 1/4 cup of syrup.

- 2. Set to the side and let cool while you finish baking the donuts.
- 3. When ready, whisk the syrup with 1 cup of powdered sugar. If the mixture is too thick, slowly add in your milk a $\frac{1}{2}$ tbsp at a time.
- 4. Dip the donuts into the glaze, flip them glaze size up on a drying rack.
- 5. For extra flavor and texture, sprinkle on some chopped pecans.

