

Caramel-Stuffed Apple Cider Donuts: The Ultimate Fall Dessert Guide

What sets this recipe apart is the



OVEN
350°F

TIME
5 min

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INGREDIENTS

Apple Cider: 1 ½ cups (which we will reduce down to ¾ cup).

All-Purpose Flour: 2 cups.

Leavening: 1 tsp baking powder and ½ tsp baking soda.

Warm Spices: ½ tsp ground cinnamon, ... tsp nutmeg, and ... tsp salt.

The Essentials: 1 large egg, ... cup brown sugar, and ... cup white sugar.

Moisture: ¾ cup buttermilk and 2 tbsp unsalted butter (melted).

Flavor: 1 tsp pure vanilla extract.

Sugar: ¾ cup granulated sugar.

Water: 2 tbsp.

Butter: 3 tbsp.

Cream: ... cup heavy cream.

Salt: ... tsp sea salt.

Cinnamon: 1 tsp ground cinnamon.

Butter: 2 tbsp melted butter (for brushing).

Swaps and Notes:

Buttermilk Substitute: If you don't have buttermilk, add ½ tablespoon of lemon juice or white vinegar to ¾ cup of regular milk and let it sit for 5 minutes.

Cider vs. Juice: Ensure you use Apple Cider (the cloudy, unfiltered kind), not clear apple juice.

The flavor profile is much more robust.

Shortcut Tip: If you are short on time, you can use a high-quality store-bought salted caramel sauce, provided it is thick enough to stay centered in the batter.

Step-by-Step Instructions:

The Cider Reduction: This is the most important step for flavor. Simmer the 1 ½ cups of apple cider in a small saucepan over medium heat. Let it bubble away until it has reduced to exactly ½ cup. This takes about 10-15 minutes. Let it cool completely.

Prepare the Dry Ingredients: In a medium bowl, whisk together your flour, baking powder, baking soda, cinnamon, nutmeg, and salt.

Mix the Wet Ingredients: In a separate large bowl, whisk the egg with both sugars. Stir in the buttermilk, melted butter, vanilla, and your cooled cider reduction.

Combine: Gently fold the dry ingredients into the wet mixture. Stir until just combined; overmixing will lead to a tough donut.

Craft the Caramel Core: In a heavy-bottomed saucepan, heat the sugar and water until it turns a deep amber/golden color. Remove from heat, whisk in the butter, then slowly pour in the heavy cream and salt. Be careful, as it will steam! Once cooled, transfer to a piping bag.

Assemble the Donuts: Grease a donut pan. Fill the molds halfway with batter. Pipe a ring of caramel in the center, ensuring it doesn't touch the edges of the pan. Top with the remaining batter to seal the caramel inside.

Bake: Bake at 180°C (350°F) for 12-15 minutes or until a toothpick (inserted into the cake part) comes out clean.

The Finishing Touch: While the donuts are still warm, brush them lightly with melted butter and roll them in the cinnamon-sugar mixture.

Tips for Success:

Don't Overfill: It is tempting to add extra caramel, but too much will cause the donut to "explode" or leak during baking.

Room Temperature Ingredients: Ensure your egg and buttermilk are at room temperature to create a smoother, more even batter.

Cooling the Cider: Never add hot cider reduction to your egg mixture, or you risk scrambling the eggs!

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 285 kcal

Total Fat: 9g

DIRECTIONS

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12. **Serving Suggestions and Pairings:** These donuts are best served warm so the caramel center is liquid gold. For a complete fall spread, I suggest pairing these with a chilled glass of Blueberry Lemonade to cut through the richness, or serve them alongside Caramel Apple Nachos for a themed party.
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14. **Total : Fat:** 9g
15. **Carbohydrates:** 48g
16. **Protein:** 3g
17. **Sugar:** 29g
18. **Storage and Leftover Tips:** These donuts are best eaten the day they are made. However, you can store leftovers in an airtight container at room temperature for up to 2 days. To regain that "molten" center, microwave a single donut for 10-15 seconds before eating.
19. **More Recipes You Will Love:** If you enjoyed this baking project, check out these other favorites from the kitchen:
20. **Easy :** Pumpkin Spice Muffins
21. **Chocolate :** Chip Banana Bread
22. **Final Thoughts:** Baking is about more than just food; it's about the memories we create in the process. I hope this recipe fills your home with the scent of cinnamon and joy! If you try this at home, please leave a comment below or tag us on social media to show off your caramel centers.

SWAPS & NOTES

so they don't get lost behind the sugar.

Biting into a warm donut to find a golden, flowing center of homemade caramel is a culinary experience that never gets old.

It's a perfect project for a cozy Sunday morning or as a show-stopping dessert for a fall dinner party.

If you are a fan of these flavors, you will also love my Caramel Apple Pie Cookies, which offer that same iconic pairing in a bite-sized format.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/caramel-stuffed-apple-cider-donuts-the-ultimate-fall-dessert-guide/>