

## Homemade Apple Cider Donuts with Goopy Caramel Centers

Caramel Core Apple Cider Donuts



**OVEN**  
**350°F**

**TIME**  
**40 min**

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### INGREDIENTS

For the Donuts:

- 1 ½ cups apple cider (reduced to ¾ cup)
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon salt
- 1 large egg
- ¼ cup brown sugar
- ¼ cup white sugar
- ½ cup buttermilk
- 2 tablespoons unsalted butter, melted
- 1 teaspoon vanilla extract

For the Salted Caramel:

- ½ cup granulated sugar
- 2 tablespoons water
- 3 tablespoons butter
- ¼ cup heavy cream
- ¼ teaspoon sea salt

For the Cinnamon Sugar Coating:

- ½ cup sugar
- 1 teaspoon ground cinnamon
- 2 tablespoons melted butter (for brushing)

### DIRECTIONS

- 1.** Reduce the Apple Cider: Simmer the apple cider over medium heat until it reduces to ¾ cup. This intensifies the flavor dramatically. Let it cool completely before using.
- 2.** Prep the Pan: Preheat oven to 350°F (180°C). Lightly grease a donut pan.
- 3.** Mix Dry Ingredients: Whisk together flour, baking powder, baking soda, cinnamon, nutmeg, and salt.
- 4.** Mix Wet Ingredients: In another bowl, whisk egg, brown sugar, white sugar, buttermilk, melted butter, vanilla, and cooled cider.
- 5.** Combine: Gently stir wet ingredients into dry until just combined. Do not overmix.
- 6.** Make the Caramel: Heat sugar and water in a saucepan until golden amber. Stir in butter carefully, then heavy cream and sea salt. Let cool slightly and transfer to a piping bag.
- 7.** Fill the Donuts: Add batter halfway into each donut cavity. Pipe a small amount of caramel in the center. Cover with remaining batter.
- 8.** Bake: Bake for 12-15 minutes until donuts spring back lightly when touched.
- 9.** Coat: Brush warm donuts with melted butter and roll in cinnamon sugar.
- 10.** Serve: Serve warm so the caramel center stays goopy and dreamy.

## SWAPS & NOTES

Mix  $\frac{1}{2}$  cup milk with  $\frac{1}{2}$  tablespoon lemon juice and let sit 5 minutes.

Store-bought caramel works in a pinch, but homemade gives the best texture and flavor.

Prefer a glaze instead of cinnamon sugar?

A simple powdered sugar glaze works beautifully.

### TIPS FOR SUCCESS

Let the cider cool fully - warm cider can affect texture.

Don't overfill the pan or the caramel may leak.

Work carefully when making caramel - hot sugar burns quickly.

For extra gooey centers, slightly underfill with batter before adding caramel.

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

Original recipe: <https://chefmaniac.com/homemade-apple-cider-donuts-with-gooey-caramel-centers/>