

Easy Apple Cider Doughnut Cake That's Buttery, Moist, and Packed with Cinnamon Sugar

Why I Love This Apple Cider Doughnut Cake



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 1 1/2 cups apple cider
- 2 cups all-purpose flour
- 1/2 cup packed brown sugar
- 1/2 cup granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/4 teaspoon salt
- 2 large eggs
- 1/2 cup unsalted butter, melted
- 1/2 cup sour cream
- 1 teaspoon vanilla extract
- 1/4 cup unsalted butter, melted

DIRECTIONS

- 1. Reduce the : Cider** Pour the apple cider into a small saucepan and simmer over medium heat until it reduces to about 3/4 cup. This concentrates the flavor and makes the cake extra rich. I let it cool slightly while prepping the rest of the ingredients.
- 2. Preheat and : Grease the Pan** Preheat the oven to 350°F and generously grease a bundt pan with nonstick spray or butter and flour to prevent sticking.
- 3. Mix the : Dry Ingredients** In a large bowl, I whisk together the flour, baking powder, baking soda, cinnamon, nutmeg, and salt.
- 4. Combine the : Wet Ingredients** In another bowl, I mix the eggs, brown sugar, granulated sugar, melted butter, sour cream, vanilla, and the reduced apple cider until smooth.
- 5. Make the : Batter** Pour the wet ingredients into the dry and stir until just combined. The batter will be thick, and that's what gives the cake its classic doughnut texture.
- 6. Bake the : Cake** Pour the batter into the prepared bundt pan and smooth the top. It bakes for about 45-50 minutes, or until a toothpick inserted in the center comes out clean. I let it cool in the pan for 15 minutes before inverting onto a wire rack.
- 7. Cinnamon : Sugar Coating** While the cake is still slightly warm, I brush it with melted butter and sprinkle the cinnamon-sugar mixture all over. I try to cover every inch - it's what gives the cake its signature doughnut feel.

