



# ***Virtual Apple Cider Donuts Class Workbook***

**WITH BAKER BETTIE**

# ***Table of Contents***

<b>BEFORE WE BEGIN! .....</b>	<b>PAGE 2</b>
<b>TIPS FOR SUCCESS.....</b>	<b>PAGE 3</b>
<b>LIST OF INGREDIENTS &amp; TOOLS.....</b>	<b>PAGE 4</b>
<b>APPLE CIDER DONUTS RECIPE.....</b>	<b>PAGES 5-8</b>

# ***Before we begin...***

## ***Hi Baker!***

**Thank you so much for signing up to join our Apple Cider Donut Virtual Class!**

**This workbook will include everything you need to know in order to join the livestream and bake along with us, if desired!**

### **The Details:**

- **Date:** Sunday, October 15
- **Time:** 3:00 PM Central Time
- **Link to Join Livestream:** [Click Here](#)

### **FAQ:**

- **What if I can't watch live?**- We will be sending out a recording of the class to everyone with a ticket following the livestream. This will be sent approximately 24 hours after the event.
- **Do I have to cook along?**- Nope! You can just watch, learn, and ask questions if you like! However, if you'd like to cook along please see the next page with the list of ingredients and equipment you will need.
- **How do I join the livestream?**- You will need to have a Zoom app downloaded on your device to join the livestream. We recommend watching on a desktop, laptop, or tablet if you can for the best experience. You can also watch on your phone but it is a bit more difficult the see the chat this way.
- **What time is the event in my timezone?**- You can use [this website](#) to find the time in your timezone.

# ***Tips for Success***

*If you plan on baking along with us it will benefit you greatly to do the following things...*

## ***1: Do your mise en place***

Mise en place means gathering all of your tools and ingredients before you start baking. It will also help you a lot to measure out your ingredients before class as well.

The order we will make the recipe is:

1. Reduce apple cider
2. Make apple cider donut dough
3. Fry donuts & toss in cinnamon-sugar

## ***2: Make sure you have a good internet connection***

Do a quick check to make sure you have a good internet connection prior to class so that you don't miss out on any of the process! I often plug my computer right into my router to make sure I have the strongest connect.

## ***3: Read through the recipes***

Baker Bettie will go through every step of the process with you during the livestream, but it will definitely help to read through the recipes prior to the livestream so that you are familiar with the process. If you have the means to *print the recipes*, that would also be super helpful!

# Tools & Ingredient List

*This is a comprehensive list of everything needed to make 12 apple cider donuts.*

## ***tools***

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- **kitchen scale** (*recommended*) or **measuring cups and spoons**
- **small pot or saucepan**
- **silicone spatula or mixing spoon**
- **large mixing bowl**
- **shallow pot or skillet, or fryer of choice**
- **rolling pin** (*optional*)
- **donut cutter** (*recommended*) or **one large and one small cookie cutter**
- **baking sheet lined with parchment paper**
- **slotted spoon, tongs, or chopsticks**
- **cooling rack, set up over a baking sheet**
- **small bowl or baking dish**

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## ***pantry***

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- **all purpose flour**, 280 grams (2 1/3 cups)
- **granulated sugar**, 300 grams (1 1/2 cups)
- **baking powder**, 10 grams (1 tablespoon)
- **salt**, 5 grams (1 teaspoon)
- **ground cinnamon**, 2 and 1/2 teaspoons
- **apple pie spice**, 2 and 1/2 teaspoons
- **unsalted butter**, melted, 28 grams (2 tablespoons)
- **apple cider**, 240 grams (1 cup)
- **frying oil** (*canola, vegetable, or peanut*), about 4 cups

## ***dairy & eggs***

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- **eggs**, 1 large



# Apple Cider Donuts

ABOUT 12 DONUTS  
30 MINUTES TOTAL TIME

*Easy and delicious, apple cider donuts are the quintessential fall treat.*

## INGREDIENTS

280 grams (2 1/3 cups) **all purpose flour**

100 grams ( 1/2 cup) **granulated sugar**

10 grams (1 tablespoon) **baking powder**

5 grams (1 teaspoon) **salt**

1 teaspoon **apple pie spice**

28 grams (2 tablespoons) **unsalted butter**, melted

240 grams (1 cup) **apple cider**

1 large **egg**

about 4 cups **frying oil** (canola, vegetable, or peanut)

### **For the coating:**

200 grams (1 cup) **granulated sugar**

2 teaspoons **cinnamon** or **apple pie spice**

### **Apple Pie Spice:**

- 3 tablespoons ground cinnamon
- 1 teaspoon ground allspice
- 1 teaspoon ground nutmeg
- 1 teaspoon cardamom
- 1/2 teaspoon ground ginger

## METHOD

1. In a small pot or saucepan, heat the apple cider until boiling. Continue boiling, cooking down the apple cider until it has reduced to about half the amount, or 1/2 cup. Remove from heat and set aside to cool slightly, about ten minutes.

2. Heat oil in a shallow pot or skillet to 350- 375 F.

3. In a large mixing bowl stir together the flour, sugar, baking powder, salt, cinnamon, cardamom, and nutmeg. Add the melted butter and mix until crumbly.

4. Add the egg and the apple cider reduction and stir until combined.

5. Flour a clean work surface and turn the dough out onto it and knead lightly a few times. If the dough is very sticky, you can add more flour over top to make it easier to work with.

6. Roll or pat the dough out to about 1/2-inch thickness. Use a donut cutter or a large and small circular cookie cutter to cut out donut shapes. Be careful not to twist the cutter when you are cutting out the donuts or it will seal the edges and they will not rise as high. Place the donuts on a baking sheet lined with parchment paper.

7. **Fry:** Set up a cooling rack over a baking sheet. Gently slide the donuts into the heated oil (you can use a slotted spoon for this) and fry for 1 minute, until lightly browned, before flipping once and cook for another 1- 1 1/2 minutes. Use either a slotted spoon, tongs, or chopsticks to flip and remove from the oil. Be very gentle if using tongs so you do not deflate the donuts. Remove from the oil and allow to drain on the cooling racks.

8. **Toss & Coat:** Combine the granulated sugar and cinnamon or apple pie spice in a small bowl. Toss donuts in the cinnamon/sugar until coated.

Leftover donuts can be stored at room temp in an airtight container for up to three days.



# HUNGRY FOR MORE RECIPES?

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