

# Apple Cider Donut Bread

## Ingredients

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1/2 c Apple Cider  
10 T Unsalted Butter (room temperature)  
1 c Brown Sugar  
1 t Vanilla Extract  
2 Eggs (room temperature)  
1/4 c Applesauce  
3 T Greek Yogurt  
2 c Flour  
1 1/2 t Baking Powder  
1/4 t Baking Soda  
1/2 t Salt  
1/2 T Cinnamon (plus 3/8 teaspoon)  
1/2 t Nutmeg  
1 T Sugar

## Instructions

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- 1.Heat apple cider in a small saucepan over medium heat for 7 minutes. Cook, stirring occasionally, until reduced by half to 1/4 cup of liquid. Set aside to cool for a few minutes.
- 2.Meanwhile, line a 9" x 5" loaf pan with parchment paper letting the paper hang over the edges of the pan.
- 3.Add 8 tablespoons butter and brown sugar to bowl of a stand mixer fitted with the paddle attachment. Beat on medium speed until light and fluffy, about 3 minutes. Scrape down the sides of the bowl and add the vanilla and eggs. Beat until just combined.
- 4.Preheat the oven to 350°F. In a small mixing bowl, combine the applesauce, yogurt, and cooled apple cider. Whisk to combine. In another medium

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mixing bowl, whisk together the flour, baking powder, baking soda, salt, 1/2 tablespoon cinnamon, and nutmeg.

5. Add half of the dry ingredients to the egg mixture and beat on medium. Spoon in half of the apple cider mixture and repeat the steps until combined. Do not overmix.

6. Pour the batter into the prepared loaf pan and spread it evenly with a spatula. Bake at 350°F for 40-50 minutes, or until a toothpick inserted in the center comes out clean.

7. Meanwhile, mix sugar and 3/8 teaspoon cinnamon in a small bowl. Set aside. Let loaf cool on a rack for 10 minutes, then lift the loaf from the pan and place it on a plate.

8. Use a pastry brush to coat the bottom and sides

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of the loaf with the 2 tablespoons melted butter then sprinkle the cinnamon sugar over those areas. Using the rest of the butter brush over the top of the loaf then sprinkle the rest of the cinnamon sugar over the top. Slice and enjoy!