

Apple Cake Donuts

1-1/2 cups flour
2 teaspoons cinnamon
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon baking powder
1 cup sugar
2 eggs, slightly beaten
1/2 cup canola oil
1 teaspoon vanilla
1-1/4 cup diced fresh apples (about 3 gala size apples)

Spray two donut pans with non-stick spray and set aside. Preheat oven to 350 degrees. Combine first six dry ingredients in a large bowl. Add eggs and oil, stir gently only until combined. Add apples, stir to distribute evenly. Batter will be very thick and sticky. Load 1/2 of batter into a piping bag, cut off the end. Pipe into six donut wells. Repeat with remaining batter and another donut pan.



Bake at 350 degrees for 15-16 minutes, only until top springs back when lightly touched and donuts are lightly browned. Do not over-bake. Allow to cool for a couple of minutes, then remove from pans and put on wire racks to cool. Dust with powdered sugar, cinnamon sugar, or drizzle with glaze if you like.

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