



Ingredients

- 3 cups flour
- 2 tsp. cinnamon
- 1/4 tsp. nutmeg
- 1 tsp. salt
- 1 1/2 TBSP baking powder
- 1/2 cups sugar
- 1/2 cup brown sugar
- 1 cup vegetable oil
- 3 eggs
- 1 cup applesauce
- 1 cup apple cider
- 1 tsp. vanilla

CINNAMON SUGAR COATING:

- 1/4 cup unsalted butter, melted
 - 1/4 cup sugar
 - 2 tsp. cinnamon
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APPLE CIDER DONUT BUNDT CAKE

Instructions

1. Preheat oven to 325 degrees. Spray bundt pan with non-stick spray and dust with flour.
2. In a medium size mixing bowl, combine the flour, cinnamon, nutmeg, salt and baking powder. Whisk to combine. Set aside.
3. In a large bowl, combine the sugar, brown sugar and oil. Mix to combine. Add the eggs to the sugar mixture and mix for about two minutes. Add the applesauce and vanilla. Mix to combine.
4. With the mixture on low speed, add 1/3 of the flour mixture, followed by half of the apple cider. Continue alternating the flour mixture and the apple cider, finishing with the flour mixture. Mix until combined. (Batter will be slightly thin, not thick.)
5. Pour the batter into the bundt pan and bake for 50 minutes. The cake is done when a toothpick inserted in the center of the cake comes out with a few moist crumbs on it.
6. Let the cake cool for an hour in the bundt pan before turning it over onto a cake plate or cooling rack.
7. Using a pastry brush, coat the cake in butter. Combine the 1/4 cup sugar and 2 tsp. cinnamon and then sprinkle onto the top and sides of the cake. To coat the sides, it is best to fill your hand with the mixture and pat it on the cake. ENJOY!