

Tim Farmer's Country Kitchen

APPLE CIDER DONUTS

1 egg
1 ½ tablespoon butter
¼ cup brown sugar
½ cup apple cider
¼ cup Ale-8-One
1 ½ cups flour
1 ¼ teaspoon baking powder
½ teaspoon salt
¼ teaspoon nutmeg
½ teaspoon cinnamon



Preheat oven to 400 degrees. Mix together egg, butter and sugar until smooth. Add in cider and Ale-8 until smooth. Mix together dry ingredients separately and then add to wet ingredients. Spoon into greased donut pan, filling $\frac{3}{4}$ full. Bake in oven for 7-9 minutes. Remove and dip in melted butter and turn in cinnamon/sugar mixture for coating.

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