



Apple Mini Donuts with Cinnamon Glaze

Prep time	Cook Time	Servings	
10 mins	6 mins	24 mini cupcakes	PDF

Product used: 3in1 Treat Baker



Makes 24 mini donuts

Ingredients

- 1/2 cup apple, shredded
- 1 large egg
- 1/3 cup milk
- 1/4 cup apple juice
- 2 tablespoons vegetable oil
- 1/2 cup brown sugar
- 1 teaspoon vanilla extract
- 1-1/2 cups all purpose flour
- 2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon kosher salt

Cinnamon Glaze

- 1 cup powdered sugar
- 1/2 teaspoon ground cinnamon
- 2 teaspoons unsweetened applesauce
- 4 teaspoons water (added one at a time as detailed in instructions)

Preparation

1. Use a brush or paper towel to apply a generous coat of oil to each of the cavities on the upper and lower baking plates. Plug Treat Baker into a 120V AC electrical outlet to preheat.
2. **Prepare Mini Donuts:** Use a box grater to shred apple. Squeeze out juice. Whisk together shredded apple, egg, milk, apple juice, oil, brown sugar, and vanilla.
3. Whisk flour, baking powder, cinnamon and salt together in a medium mixing bowl.
4. Create a small well in the center of the dry ingredients. Add apple mixture to the well.
5. Whisk until batter just combined. All the flour should be incorporated, but avoid over mixing. Batter should be thick and creamy, like pudding. Add milk to thin if needed.
6. When the blue READY light illuminates, add 1 heaping tablespoon batter into each mini donut mold.
7. Bake for 3 minutes until mini donuts are golden. Place hot donuts on a wire cooling rack.
8. **Prepare Cinnamon Glaze:** Whisk together powdered sugar, 1/2 teaspoon ground cinnamon, applesauce, and 1 teaspoon water. If mixture is too dry to mix in all the sugar, continue adding water one teaspoon at a time just until a thick glaze forms.
NOTE: If glaze is too thin, it will soak into the donuts.
9. Dip the top of each donut into the glaze, and twist to coat. Lift the donut straight up and let the excess drip off, then place the donuts glaze-side up on a lined baking sheet. Allow to rest about 15 minutes to let the glaze set before serving. Best eaten within a few hours.