



glazed apple cider doughnut cake

SERVINGS: 8 TIME: 1 HOUR SOURCE: SMITTEN KITCHEN

The apple cider called for here is essentially fresh-pressed apple juice with no additives. It's not fermented and doesn't contain alcohol. It's often available in the fall at farm stands and in some grocery stores. I've seen it sold in the UK as "cloudy apple juice" and though that product is sometimes shelf stable, it's worked similarly.

4 cups (1 quart or 945 ml) fresh apple cider (see note)
2 teaspoons ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ground allspice
1/4 teaspoon ground ginger
2 cups (260 grams) all-purpose flour
1 1/2 teaspoons baking soda
1 teaspoon kosher salt
1/2 cup (120 ml) neutral-flavored oil
1 cup (215 grams) light brown sugar
1 tablespoon (15 ml) cider vinegar
1 cup (120 grams) powdered sugar

Prepare spiced cider reduction: In a large saucepan, heat apple cider with cinnamon, cloves, allspice, and ginger over medium-high heat, simmering the mixture until it reduces to 2 cups, which takes just under 30 minutes on my stove. Stir occasionally. Bask in the otherworldly aroma.

Make the batter: Heat your oven to 350°F. Line the bottom of a 9-inch round or 8-inch square cake pan with parchment paper and coat the sides with nonstick cooking spray.

In a large bowl, combine flour, baking soda, and kosher salt. Make a well in the middle and pour in oil, brown sugar, cider vinegar, and 1 3/4 cups of the reduced cider (reserving the remaining 1/4 cup for the glaze). Whisk to combine until no lumps remain. Pour into the prepared pan.

Bake the cake: For 30 to 35 minutes, or until the top is springy and a toothpick inserted in the center comes out with just a few sticky crumbs (but not wet or loose batter). Cool the cake in the pan on a wire rack for 10 minutes,

then cut around it with a knife to ensure it is loosened and flip it out onto a plate.

Finish the cake: Place powdered sugar in a medium bowl and stir in 3 tablespoons of the remaining spiced apple cider reduction, whisking until a thick glaze forms. Add some or all of the remaining 1 tablespoon reduction if needed to get your desired consistency. Pour the glaze over the center of the cake and use a spatula to gently trickle it down the sides.

Go ahead, eat the cake while it's still warm.

Do ahead: This cake keeps at room temperature loosely covered for 2 to 3 days and up to a week in the fridge.



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