



# Cider Buttermilk Donuts

Fun treat made with donut maker or baked in oven. Made with our [Baking & Pancake Mix](#).

**Yield:** Approximately 5 dozen mini donuts or 1 dozen regular-sized donuts

## Ingredients

- 1¼ cup [Pamela's Baking & Pancake Mix](#)
- 1 tsp cinnamon
- ½ tsp nutmeg
- ½ cup apple cider (reduced to 2 TBSP)
- 2 TBSP butter, melted
- ½ cup brown sugar
- ¾ cup buttermilk
- 1 egg
- 1 tsp vanilla

## Directions

Whisk together Baking & Pancake Mix, cinnamon and nutmeg. Boil apple cider in a pan for about 5 minutes until reduced to 2 TBSP. Allow to cool a little. Combine reduced cider, melted butter, brown sugar, buttermilk, egg and vanilla; mix well to melt sugar. Add liquid ingredients to dry ingredients and stir well to combine.

DONUT MAKER:

Fill sprayed mini donut maker and scoop about one tablespoon of dough into each compartment. Bake about 3 to 4 minutes.

DONUT PAN IN OVEN:

Preheat oven to 400°, fill individual spaces ¾ full, and bake for 6 to 8 minutes, until donuts spring back when gently touched.

Eat donuts plain, toss them in sugar and cinnamon, or glaze or frost donuts when cool.

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