

NORWEGIAN STYLE APPLE CIDER DONUTS

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Yield: 60 donuts. They freeze well, but preferably without the sugar coating. If possible, use a kitchen scale for more accuracy.

Ingredients

- 1 1/2 cups **apple cider** (375ml)
- 3 eggs
- 7/8 cups brown sugar (175g)
- 1/2 cup caster sugar (100g)
- 5 oz heavy cream (150ml)
- 5 oz sour cream (150ml)
- 5 1/2 cups all purpose flour (700g)
- 1 tsp baking powder
- 1 tsp hartshorn/baker's ammonia (or 1 1/3 tsp baking soda but hartshorn is better)
- 1 tsp cinnamon
- 1/2 tsp salt
- 1/4 tsp nutmeg
- 1/4 tsp cardamom
- 3 lb oil (1.5 kg). For frying

Cinnamon Sugar Coating

- 3/4 cup caster sugar (150g)
- 2 tsp cinnamon
- 1/2 tsp cardamom

The Dough

- Add 1 1/2 cups apple cider to a small saucepan. Let it boil for 20-30 minutes or reduced to about 2/3 cup. Let it cool.
- In a large bowl, add eggs, caster sugar and brown sugar. Beat using an electric hand mixer or stand mixer for at least 10 minutes. It should get super fluffy and thick.
- In a smaller bowl, whip the heavy cream until stiff. Carefully fold in sour cream using a spatula.
- Fold the whipped cream carefully into the fluffy egg mixture. Pour in 1/2 cup of the reduced apple cider.
- Mix together the dry ingredients: flour, salt, baking powder, hartshorn (or baking soda), cardamom, cinnamon, and nutmeg. Fold the dry ingredients into the wet ingredients using a spatula. Carefully add in batches - do not over mix!
- Chill covered in the fridge for about 1-2 hours.

Frying *(preferred method, see gingerwithspice.com/amazing-apple-cider-donuts-recipe for baked)*

- Add oil into a Dutch oven or a large skillet. Do not add more oil than 2/3 of the pan. When the oil is simmering around a wooden spoon, the oil is hot enough. About 340-356F (170-180C).
- Divide the dough into smaller pieces and roll out one at a time. Leave the other pieces in the fridge. Flour the working surface and roll the dough with a rolling pin, until it is around 1 cm (1/4 inch) thick. Using a donut cookie cutter dipped in flour, cut the dough into donut shapes.
- Fry 4-5 donuts at the time, to avoid cooling the oil. About 2 minutes on each side. Pick them up using the backside of a wooden spoon. Place them on a cooling rack with paper towels.
- When they are still hot, cover with the cinnamon sugar. Dip the hot donuts into a shallow bowl of cinnamon sugar. Cool on a wire rack.

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= from savory to sweet,
healthy comfort and treat =

