



CANADA AGRICULTURE  
AND FOOD MUSEUM  
MUSÉE DE L'AGRICULTURE  
ET DE L'ALIMENTATION  
DU CANADA

A FASCINATING WORLD  
UN MONDE FASCINANT



# Baked Apple Doughnuts

## Ingredients

2 large eggs  
½ cup (125 ml) buttermilk  
½ cup (125 ml) applesauce  
2 tsp (10 ml) vanilla extract  
1 tbsp (15 ml) oil (canola or sunflower)  
2 cups (500 ml) all purpose flour  
2 tsp (10 ml) baking powder  
½ cup (125 ml) sugar  
1 tsp (5 ml) cinnamon  
¼ tsp (1 ml) nutmeg  
1 tsp (5 ml) salt

## Topping

½ cup (125 ml) butter, melted  
½ cup (125 ml) sugar  
1 tsp (5 ml) cinnamon

## Preparation

Preheat oven to 325°F (160°C). In a large mixing bowl beat the eggs, buttermilk, applesauce, vanilla extract, and oil until well combined. In a separate bowl; mix the flour, baking powder, sugar, cinnamon, nutmeg and salt. Add the dry ingredients to the buttermilk mixture. Divide the batter evenly in a greased doughnut pan. Bake in the oven for 8 to 10 minutes or until firm to the touch. Transfer to a wire rack and let cool. Melt the butter in a small bowl. In a separate bowl, mix the sugar and cinnamon together. Dip a cooled doughnut in the melted butter, remove and dip in the sugar mixture to coat. Serve and enjoy!

Makes 6 doughnuts or 12 mini doughnuts.