

Sherry Hager's Cider Doughnuts

*Courtesy of Hager's Farm Market and **In Our Grandmothers' Kitchens***

Ingredients:

3-1/2 cups flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/2 teaspoon salt
1/8 teaspoon nutmeg
4 tablespoons butter at room temperature (I used unsalted)
1 cup sugar
2 eggs
1/2 cup apple cider
1/2 cup buttermilk
canola oil as needed for frying

Instructions:

In a bowl combine the flour, baking powder, baking soda, cinnamon, salt, and nutmeg.

In another bowl beat the butter and sugar together with electric mixer. Mix in the eggs until they are thoroughly incorporated. Mix in the cider and buttermilk.

Dump in the dry ingredients and stir.

"Our secret is we let it refrigerate overnight," says Kim of the dough.

The next day preheat the oil to 350 degrees in a large pan or fryer.

Roll the out dough on a floured surface; cut it with a doughnut cutter. This can be a little tricky even after refrigeration as the dough is sticky. As you can see from the photo, I gave up on doughnuts and formed my dough into freeform crullers.

Cook the doughnuts a few at a time until they are brown on each side, a minute or two per side.

Makes about 18 doughnuts and 18 holes.