

Apple Cider Donut Cake

INGREDIENTS

- 1 box Spice Cake Mix (15.25 Oz)
- 3 eggs
- 1 cup apple cider (not apple juice!)
- 1/2 cup cinnamon apple sauce
- 1 tsp vanilla
-
- For Topping:
-
- 1/3 cup sugar
- 2 1/2 TBSP cinnamon
- 4 TBSP butter, melted and cooled
-
- For Optional Glaze Dip see TIPS.



DIRECTIONS

- Grease and flour a Bundt pan and set aside.
- Preheat oven to 350F.
- Place cake mix, eggs, apple cider, apple sauce and vanilla in a large bowl.
- Blend with electric mixer until all ingredients are combined well.
- Pour batter into prepared Bundt pan.
- Level top evenly.
- Bake on middle rack of your oven for about 45 minutes or until a toothpick (or cake tester) inserted in the middle of the cake, comes out clean.
- Remove from oven and allow to cool 15 to 20 minutes until lukewarm.
- Once cake has cooled, brush surface with melted butter.
- Mix sugar and cinnamon well.
- Sprinkle cinnamon-sugar mixture over butter.
- If needed, sprinkle a bit more cinnamon-sugar over cake before serving.

NONNA'S TIPS

- Some boxed cake mixes have reduced their amounts to 13 Oz so make sure you get one that is still 15 Oz.
- Do not brush butter on cake if it's still very warm or it will be immediately absorbed and cinnamon-sugar will not stick. Also, make sure melted butter has cooled before brushing cake.
- The ingredients for the topping are flexible. Feel free to increase or decrease amounts as you prefer.
- If you like, you can make a glaze dip for the cake with 1 cup of powdered sugar and 1/4 cup apple cider.

