

*Apple Cider Churro Donuts - Apple cider meets churros - this healthier, baked not fried, donut is a delicious treat to bake during the fall season! Gluten-free, dairy-free, refined sugar free, nut-free, and paleo friendly.*

**Prep Time: 15 min | Cook Time: 20 min | Servings: 12 large donuts**

## Ingredients

### Donut Batter

- 2 cups gluten free 1-to-1 baking flour
- $\frac{3}{4}$  cup arrowroot flour
- $\frac{1}{2}$  cup organic applesauce
- $\frac{1}{3}$  cup coconut sugar
- $\frac{1}{3}$  cup avocado or coconut oil
- $\frac{1}{3}$  cup organic apple cider or apple juice
- 2 large eggs (room temperature)
- 1 Tbsp apple pie spice seasoning
- 2 tsp baking powder
- 1 tsp pure vanilla extract
- $\frac{1}{2}$  tsp baking soda
- $\frac{1}{4}$  tsp sea salt
- Avocado/coconut oil spray for donut pans



### Churro Topping

- 3 Tbsp melted grass-fed butter, ghee, or coconut oil
- 3 Tbsp coconut sugar, maple sugar or date sugar
- 1  $\frac{1}{2}$  tsp apple pie spice seasoning

## Directions

1. Preheat the oven to 350 degrees and spray silicone donut pans for easy removal.
2. In a large mixing bowl, combine dry ingredients (ie both flours, sugar, apple pie spice, baking powder and soda, and salt). Set aside.
3. In a separate bowl, whisk together the eggs, oil, vanilla, applesauce, and apple cider/juice. Add the dry ingredients to the wet and stir well until fully combined. The batter should be scoopable, not pourable.
4. You can either spoon the batter or transfer batter into a piping bag and fill into the wells of the lightly greased donut pan to make 11-12 donuts - you might need to do this in 2 batches depending on the size of your donut pan.
5. Bake in the preheated oven for 18-20 minutes or until set and a toothpick, when inserted, comes out clean. Remove the pan from the oven and place it on a wire rack to cook for about 5 minutes. Once cooled, remove donuts from the pan and place on a wire rack to cool completely.
6. While the donuts are cooling, make the churro topping. Melt fat of choice in a small bowl. In a separate bowl, stir the sugar and apple pie spice seasoning. Brush the cooled donuts with the fat and either sprinkle with or dip donuts in the sugar mixture. Serve right away or store at room temperature for up to 3 days. Refrigerate or freeze to keep them longer.