

Apple Cider Donut Bread

Enjoy this healthier alternative to bring the fall vibes right your home. This recipe is kid-tested and approved. Great for a little baker-to-be to get comfortable in the kitchen.

Ingredients

- 2 cups flour
- 1 cup sugar
- 1 tsp cinnamon
- 1 tsp corn starch
- 1 tsp baking soda
- 1 tsp baking powder
- 1 tsp salt
- 1/4 cup avocado oil
- 1/2 cup applesauce
- 1 tsp vanilla
- 1/4 cup non dairy yogurt (not coconut)
- 2 cups apple cider *
- 1/4 cup sparkling water

*You will be simmering this down to one cup

Directions

- 1) Preheat oven to 350° F
- 2) Add apple cider into a small pot and let it simmer until half of it has evaporated. It will become a sweeter, thicker consistency once cooled.
- 3) Mix all dry ingredients in a large bowl
- 4) Add the wet ingredients and mix by hand or with a mixer
- 5) Add mixture into a loaf cake tin/ bread pan or muffin tin (times may differ)
- 6) Bake as directed for 45-50 min and take out of oven. Dust a cinnamon sugar mixture over it and cool.

