

Cider Mill Donuts

Nothing says autumn in Michigan more than cider mill donuts. While they are amazing on their own, they can also be a versatile ingredient for your next fall gathering.

Cider Mill Donut Bread Pudding with Salted Caramel Sauce

Serves 12-14

Ingredients

- 18 cake donuts (preferably coated in cinnamon sugar)
- 1 stick of salted butter, melted and cooled slightly
- 2 cups heavy cream
- 5 eggs
- 2 egg yolks
- 1/3 cup sugar
- 1 tsp vanilla
- 1 teaspoon cinnamon
- 1 tablespoon orange zest
- Juice of zested orange
- ¼ tsp sea salt
- salted caramel sauce (your favorite)

Directions

1. Preheat your oven to 350°. Generously coat a 9×13 pan with non-stick spray.
2. slice donuts into coin size pieces about 1". Place donut slices in prepared pan.
3. In a large mixing bowl, whisk together your melted butter, heavy cream, eggs, sugar, zest, vanilla and cinnamon and salt. Pour the mixture evenly over the donuts and use your hands or spoon to lightly dunk the donuts down, so they soak up the custard. Let them soak for 15 minutes before baking.
4. Bake, covered with foil, for 30 minutes. After 30 minutes, remove the foil, and continue baking for another 15 ish or until the top is a nice golden brown, and it no longer looks wet.
5. Garnish with a drizzle of caramel sauce and a dollop of whip cream

Other ideas for cider mill donuts

Cider Mill French Grill

Split them and sandwich a thin slice of swiss cheese, turkey, smear of raspberry jam and another slice of swiss. (trim cheese to fit in the circle shape) dip in a French toast batter and grill on both sides on a griddle with a little melted butter. Garnish with a sprinkle of powder sugar.

Breakfast sandwich

Slice doughnut add a fried egg, cheese and bacon

Cake Pops

Use staled doughnuts in place of cake in your favorite cake pop recipe

Milk Shakes

Grind up some doughnuts, ice cream, cinnamon and a little milk. YUM!