

APPLE CIDER DOUGHNUT CAKE

INGREDIENTS

- 1 box yellow cake mix
- $\frac{3}{4}$ cup apple cider
- $\frac{1}{2}$ cup oil
- 4 eggs
- 2 tsp. ground cinnamon
- $\frac{1}{2}$ tsp. ground nutmeg
- 1 cup apple sauce
- One 12-cup Bundt pan or two 6-inch Bundt cake pans



TOPPINGS

For the Kids

- 3 Tablespoons butter, melted
- $\frac{1}{4}$ cup sugar
- 1 teaspoon ground cinnamon

For the Adults

- $\frac{1}{4}$ cup powder sugar
- 1-2 Tablespoons Fireball Whiskey
- 1-2 Tablespoons apple cider

DIRECTIONS

- Pre heat oven to 350 degrees, generously spray Bundt pan or pans with baking spray, then flour.
- In a large bowl, add apple cider, oil, eggs and apple sauce mix well, add cake mix, cinnamon and nutmeg, with an electric mixer for about 2 minutes and gently pour into Bunt pan
- Bake for 35-40 minutes or until toothpick inserted in center comes out clear. Remove from oven and let stand for about 20 minutes run a spatula around outside and inside edge to loosen and remove cake onto serving plate.

Topping #1

- Melt butter and brush onto Bundt cake while still warm. Mix sugar and cinnamon and sprinkle onto cake.

Topping #2

- Allow Bundt cake to cool, in the meantime mix powder sugar, fireball and apple cider until sugar dissolves. You may add either more sugar or cider to get the desired thickness, drizzle topping onto bunt cake.