“The Local Buy” Recipe, Episode 713

**Cider Donuts**  
*Courtesy of Blades Orchard*

**Ingredients**
- 1/4 cup butter (softened)
- 1/4 cup vegetable oil
- 1/2 cup sugar
- 1/3 cup brown sugar
- 1 teaspoon molasses
- 2 large eggs
- 1 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 3/4 teaspoon salt
- 1 teaspoon nutmeg (ground)
- 1 tablespoon vanilla extract
- 1 1/2 teaspoon cinnamon
- 2 2/3 cup flour
- 3/4 cup milk
- 1/4 cup cider (heated)
- 3 tablespoons applesauce

*Sugar/Spice Mix:* white sugar, cinnamon, nutmeg, clove, ginger

**Directions**
1. Mix butter, vegetable oil, sugar, brown sugar, molasses, and eggs. Beat until smooth.
2. Add baking powder, baking soda, salt, nutmeg, vanilla extract, and cinnamon. Mix together.
3. Add flour, milk, heated cider, and applesauce. Mix together.
4. Pour batter into pan molds. Bake at 350° for 7 minutes.
5. Dip in sugar/spice mix. Cool, eat, and enjoy!