Apple Cider Skull Donuts

INGREDIENTS

For the Donuts

- 2 cups apple cider
- 1 ¾ cups all-purpose flour
- 1 ½ tsp ground cinnamon
- ½ tsp ground nutmeg
- ¼ tsp ground cloves
- 1 tsp baking powder
- ½ tsp baking soda
- ¼ tsp salt
- 2 tbsp unsalted butter, melted
- 1 egg
- ½ cup unsweetened applesauce
- ⅓ cup coconut sugar
- ¼ cup maple syrup
- ¼ cup plain Greek yogurt
- 1 tsp vanilla extract

For the Cinnamon-Sugar Coating (optional)

- 3 tbsp melted butter
- ¼ cup sugar
- 1 tsp cinnamon

DIRECTIONS

1. Preheat oven to 350°F and lightly grease your skull donut pan.
2. Reduce the cider: Simmer 2 cups apple cider over medium heat until reduced to 1/2 cup (8–10 minutes). Let cool slightly.
3. Mix dry ingredients: Whisk flour, cinnamon, nutmeg, cloves, baking powder, baking soda, and salt in a medium bowl.
4. Mix wet ingredients: In a large bowl, whisk melted butter, egg, applesauce, coconut sugar, maple syrup, Greek yogurt, vanilla, and reduced cider until smooth.
5. Combine: Add dry ingredients to wet and stir until just combined - do not overmix.
6. Fill pan: Spoon or pipe batter into skull molds, filling each about 1/2 full.
7. Bake 10–12 minutes, or until a toothpick comes out clean.
8. Cool 5 minutes in the pan, then carefully transfer to a wire rack.
9. Optional coating: Brush warm donuts with melted butter and toss or sprinkle with cinnamon-sugar mixture.