

Apple cider donut cake

A Bundt that eats like a cider donut — boiled cider, brown butter, nutmeg, two sugar coats.

Source House formula · Original Contains **Wheat · Milk · Egg** Last change Rev 02 · Issued to the binder as trial
Equipment 10-cup Bundt pan · Light-colored saucepan · Pastry brush · Microplane for nutmeg · Probe thermometer

Yield · slices	Batter	Boiled cider · % flour	Plan	Oven · 350 °F
16	1,419 g	36%	2.5 h	175 °C

Formula

% · flour = 100

Boiled cider: King Arthur (≈ 7 : 1). Or reduce 1 L fresh cider to 150 g, about 25 min at a hard simmer; weigh, don't eyeball.

Butter for A: weigh 200 g before browning. Scrape every brown speck into the batter.

Pan: 15 g soft butter brushed on, 20 g sugar dusted, extra tapped out. Outside the formula.

Altitude, 4,700 ft: powder and soda are already set −15% from sea level (8 / 3.5 g). Run C before changing them.

† Doesn't scale in a straight line past 2×.

Scale by pan

10-cup Bundt	× 1 · 16
12-cup	× 1.2 · 20
9 × 13 in	× 1 · 40 min
Two 9 × 5	× 1 · 45 min

Ingredient	%	Grams	Scaled × ____
A Batter			
☐ All-purpose flour	100.0	330	
☐ Baking powder †	2.1	7	
☐ Baking soda †	0.9	3	
☐ Fine salt	1.5	5	
☐ Ground cinnamon †	1.2	4	
☐ Nutmeg † · fresh grated	0.6	2	
☐ Unsalted butter · browned	60.6	200	
☐ Granulated sugar	45.5	150	
☐ Light brown sugar	42.4	140	
☐ Eggs · 3 large	45.5	150	
☐ Vanilla extract †	2.4	8	
☐ Boiled cider	36.4	120	
☐ Unsweetened applesauce	54.5	180	
☐ Buttermilk	36.4	120	
Batter	430.0	1,419	
B Cider-sugar crust · outside the formula			
☐ Unsalted butter · melted	—	45	
☐ Boiled cider	—	30	
☐ Granulated sugar	—	100	
☐ Ground cinnamon · and nutmeg	—	4	

Method Tick each step as done Brown butter and the sugar coat are what set this apart. Don't skip the second coat. Ordered ingredient · King Arthur boiled cider, 16 oz. Keeps a year in the fridge.	01	Prep. Rack in the lower third; heat the oven. Butter the Bundt, dust with sugar, tap out the extra.	— 175 °C 350 °F	☐
	02	Brown. Cook the butter until it foams, quiets and the solids go deep brown. Scrape into a bowl; cool.	6–8 min Solids brown	☐
	03	Dry. Whisk flour, powder, soda, salt, cinnamon and nutmeg until no streaks of spice remain.	—	☐
	04	Wet. Whisk sugars and eggs until thick. Whisk in brown butter, cider, applesauce, buttermilk, vanilla.	1 min Butter ≤ 50 °C	☐
	05	Fold. Add the dry in two adds; fold with a spatula just until no flour shows. Do not beat.	— Don't overmix	☐
	06	Bake. Pour into the pan; smooth. Bake until a skewer is clean and the top springs back.	45–55 min 96 °C inside	☐
	07	Rest. Cool in the pan 15 min, no longer, or the sugar coat welds it in. Invert onto a rack.	15 min	☐
	08	Brush. Warm butter and boiled cider together; brush the whole warm cake, ridges and all.	— Warm, not hot	☐
	09	Coat. Spoon cinnamon-nutmeg sugar over every surface; re-brush the bare spots and coat again.	— Two coats	☐
	10	Cool. Fully, on the rack. The crust sets as the cake cools; cut only when cold.	Until cold 1–2 h	☐

Done when And how it keeps	Done when		Keeps	
	Inside	96 °C; skewer clean	Room temp	2 days, covered; crust softens by day 2
	Top	Springs back; edges pull from the pan	Frozen	1 month, sliced; do not re-coat
	Crust	Dry and sandy after cooling		

If it goes wrong Most likely cause first	Stuck in the pan	Cooled past 15 min, or sugar dusted too thick. Hot towel on the pan base
	Sugar slid off	Cake too hot when brushed, or butter mix too thin. Wait 5 min, brush again
	Gummy band at base	Underbaked, or brown butter still hot at step 04. Probe; cool the butter
	Dense, tight crumb	Overmixed at step 05, or leavening old. Fold only until no flour shows

Trials	Variable	Trial A	Trial B	Trial C
	Change one variable per trial			
	Date			
	A is the sheet as written.	Change	As written	Cider +30 · buttermilk -30 Powder 8 · soda 3.5
	B swaps 30 g of buttermilk for 30 g more boiled cider. Sharper apple, slightly tighter crumb.	Bake time		
	C tests the altitude rule for 4,700 ft.	Rise · crust		
	Staff rating 1–5			
Revisions	Rev	Date	Change	From
	Newest last			
	Rev 01	2026-09-26	First issue	—
	Rev 02	2026-09-27	Issued to the binder as trial	Review
Batch log	Date	Batch ×	Boiled cider used	Oven
	Fill in by hand			
	Bake time	Inside °C	Rise	Notes