



Apple Cider Crullers

Makes: about 16

Ingredients:

For the pate a choux:

½ cup unsalted butter

½ cup apple cider

½ cup water

1¼ cups all-purpose flour

1 tsp. kosher salt

½ tsp. apple pie spice

4 large eggs

Neutral oil, for frying

For the glaze:

1½ cups confectioners' sugar

Pinch of apple pie spice

Pinch of kosher salt

2-3 Tbsp. apple cider

Cinnamon sugar, optional for dredging instead of glazing

Chopped nuts, candied ginger, or additional spice, for sprinkling

Method:

1. Prepare the choux: In a small pot, heat butter, cider, and water until butter is melted. Bring to a simmer.
2. Lower heat and add flour, spice, and salt. Stir and cook over low heat until the mixture forms a dough.
3. Transfer to the bowl of a stand mixer and beat with a paddle attachment until steam mostly subsides.
4. Beat in one egg at a time until smooth.
5. Transfer choux paste to a piping bag fitted with a medium star tip and set aside.
6. Heat 2-3 inches of oil in a pot to 325 F.
7. In the meantime, pipe 3-4" rings of choux onto squares of parchment paper.
8. Place one or two rings of choux into oil, parchment-side up. Remove the paper with tongs and fry, flipping once, until golden brown.
9. Transfer to a wire rack or paper towel-lined plate and repeat with remaining crullers.
10. Dredge immediately in cinnamon-sugar, or glaze.
11. For the glaze: Mix to combine all ingredients. Use to dip crullers or drizzle over.
12. Garnish as desired and serve warm.