

Tallow-Fried Apple Cider Donuts

12 servingsPrep time: 30 minutes (includes chill time)Cook time: 2½ hours (including chilling and resting)

For the Donuts:

- 4–5 cups Beef Tallow, for frying
- 3½ cups apple cider, reduced to 1 cup
- ? cup brown sugar
- ½ cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 cup unsalted butter or Lard, melted and slightly cooled
- 3½–4 cups all-purpose flour
- ¾ teaspoon kosher salt
- 1 tablespoon baking powder
- ¾ teaspoon ground cinnamon
- ¼ teaspoon ground allspice

For the Coating:

- 1 cup granulated sugar
- 2 teaspoons ground cinnamon

Directions

Warm, golden, and coated in cinnamon sugar, these homemade apple cider donuts are the perfect fall treat! Made with reduced apple cider and a blend of warm spices, these donuts are fried in traditional Beef Tallow for a deliciously crisp exterior and soft, tender center. Best enjoyed fresh and warm, these donuts are the ultimate comfort food indulgence.

1. Reduce 3½ cups of apple cider to 1 cup and allow to cool completely before using.
2. In a medium bowl, combine the flour, baking powder, salt, cinnamon, and allspice.
3. In a large bowl, whisk together eggs and sugars until smooth. Next, add the cooled, reduced apple cider (starting with ¾ cup and adding the remaining ¼ cup as needed once incorporated with the dry ingredients), vanilla extract, and melted Lard or butter. Mix until smooth and well combined.
4. Add dry ingredients to wet ingredients and mix until well combined, adding more cider if needed. Dough should be well combined but not wet or sticky, and not so dry that it cracks. Place into a bowl or gallon-sized food storage bag and refrigerate for at least 1 hour or up to 2 days.
5. Once dough is chilled, lightly dust a clean work surface with flour. Using a rolling pin, roll dough out to about ½–¾ inch thickness. Use a round pastry cutter to cut donuts into 3–3½-inch rounds, using a smaller cutter to punch out the centers. Let dough rest at room temperature until no longer chilled, about 30 minutes.
6. Heat Beef Tallow in a heavy-bottomed pot, using at least 1¼ inches of Tallow to allow enough room for frying. Heat to 335°F and fry donuts for about 3 minutes, or until deep golden brown, flipping as needed. Once removed from the Beef Tallow, immediately toss in cinnamon sugar and serve warm!

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