

Maple Syrup Whole Wheat Doughnuts

Makes 12 doughnuts

Ingredients

2 cups white whole wheat flour
1 tsp baking soda
3/4 tsp baking powder
1/4 tsp salt
2 large eggs
1 cup brown sugar, packed
2 tsp cinnamon
1/4 cup canola oil
1/2 cup no-sugar-added applesauce
1/3 cup apple cider
4 Tbsp Chepachet Farms Maple Syrup
Baking spray (like Baker's Joy, or PAM with flour)



Directions

Preheat oven to 350°F. Set out 2 Wilton doughnut baking pans.

In a medium bowl, whisk together flour, baking soda, baking powder, and salt, and set aside.

In a separate bowl, beat the eggs and then add the sugar, cinnamon, oil, applesauce, apple cider and maple syrup. Mix well.

Fold the dry ingredients into the wet ingredients.

Spray each pan with baking spray and fill each doughnut mold half-full with batter.

Bake 9-10 minutes until light brown.

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