



THE
KERBER'S
 FARM
 COOKBOOK



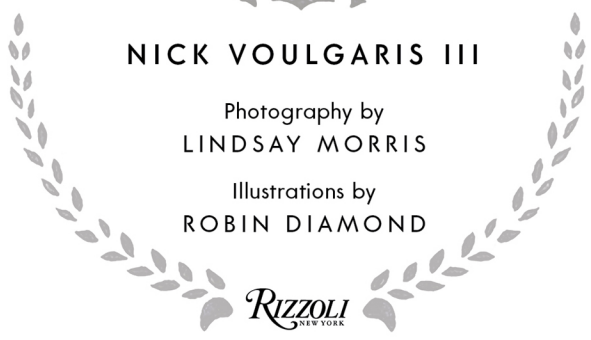
A Year's Worth of Seasonal
 Country Cooking



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RIZZOLI
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Apple Cider Doughnuts

{ MAKES 12 DOUGHNUTS }

Apple cider doughnuts have been a fall favorite of mine ever since I can remember. They are a staple at many farm stands around Long Island, and I think you will really love this version. At Kerber's, we add our apple pie filling into the dough before frying.



FOR THE DOUGH:

3½ cups all-purpose flour

2½ teaspoons baking powder

¾ teaspoon baking soda

½ teaspoon salt

1½ teaspoons pumpkin spice

3 cups chopped apple slices or apple pie filling (see page 136)

2 eggs

½ cup light brown sugar

¾ cup apple cider

3 tablespoons unsalted butter, melted

6 cups vegetable oil, for cooking

FOR THE TOPPING:

½ cup granulated sugar

½ cup light brown sugar

1½ teaspoons pumpkin spice

1 cup apple cider

SPECIAL EQUIPMENT:

Candy thermometer

3.5-inch cutter

1-inch cutter

To make the dough, whisk together the flour, baking powder, baking soda, salt, and pumpkin spice in a medium bowl. Next, add the chopped apples or apple pie filling and gently mix. Set aside.

In a small bowl, whisk together the eggs and sugar, and then add the apple cider and butter. Add the wet mixture to the flour mixture and mix thoroughly to form the dough.

In a medium saucepan, add the oil and heat on medium high until 325°F, checking the temperature with a candy thermometer. While oil is heating, begin to roll out the doughnuts.

On a well-floured surface, roll out the dough to ½-inch thickness. Cut out the doughnuts with the large cutter, and then cut out the centers with the smaller cutter. Place the doughnuts on a lightly floured baking sheet.

To make the topping, mix together the sugars and pumpkin spice in a small bowl. Pour apple cider in another bowl. Set both aside for dipping.

Once oil is at temperature, gently place the doughnuts in the pan, taking care not to overcrowd it (three to four doughnuts at a time). Cook each side for 2 to 3 minutes. Place the doughnuts on a cooling rack or paper towels.

While the doughnuts are warm, dip each in apple cider, tapping gently over the bowl to remove any excess cider. Then coat with the spiced sugar mix.