Apple Cider Donut Cake

1 large honey crisp apple, peeled and chopped

1 1/2 cups apple cider

1/2 cup milk

1/4 cup vegetable oil

2 teaspoons pure vanilla extract

2 1/2 cups all-purpose flour

1 1/2 teaspoons baking powder

1/2 teaspoon baking soda

1 teaspoon salt

½ teaspoon ground cinnamon

1/4 teaspoon freshly ground nutmeg

1/8 teaspoon ground allspice

8 Tablespoons butter, softened

3/4 cup light brown sugar

½ cup white sugar

3 large eggs

Topping

6 Tablespoons butter

1/3 cup sugar

1 teaspoon cinnamon

¼ teaspoon freshly ground nutmeg

Pinch of salt

Combine chopped apple and apple cider in a saucepan.

Bring to a boil, reduce to simmer and cook until the apple is soft and the cider is absorbed.

Mash the apple with a fork to break up any large bits.

Combine 1 cup apple mixture, oil, milk and vanilla.

Whisk together flour, baking powder, baking soda, salt, cinnamon, nutmeg and allspice.

Beat butter until creamy.

Add sugars and beat until light and fluffy.

Beat in eggs, one at a time.

Add dry ingredients, alternating with apple mixture.

Spread batter into a greased bundt pan.

Bake 35-45 minutes at 350.

Let cool in pan 15 minutes then remove from pan and cool completely.

Melt butter in a saucepan until cook until brown bits form on bottom.

Stir together sugar, cinnamon and salt.

Brush cake with browned butter and then sprinkle with cinnamon sugar mixture.