

# Apple Muffin For One

Make one large amazing apple muffin filled with apples and pecans and topped with a cinnamon streusel topping. Single muffin made with one apple.



Prep Time  
10 mins

Cook Time  
25 mins

Total Time  
35 mins



4.86 from 7 votes

Course: Breakfast    Cuisine: bread    Keyword: apple muffin, muffin  
Servings: 2 servings    Calories: 474kcal    Author: [Joanie Zisk](#)

## Equipment

- 10-ounce ramekin

## Ingredients

- ½ cup all purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon ground cinnamon
- ⅛ teaspoon salt
- 3 tablespoons brown sugar
- 2 tablespoons salted butter , melted
- 1 egg yolk
- 3 tablespoons milk
- ¼ teaspoon vanilla extract
- ½ cup apples , diced
- 2 tablespoons pecans , chopped

## FOR THE TOPPING

- 2 teaspoons all purpose flour
- 2 teaspoons brown sugar
- ⅛ teaspoon ground cinnamon
- ½ tablespoon pecans , chopped
- ½ tablespoon salted butter , cold

## Instructions

1. Heat the oven to 400 degrees F (200 degrees C).
2. In a small bowl, combine the flour, baking powder, cinnamon, salt, and brown sugar.
3. In a separate bowl, whisk together the butter, egg yolk, milk, and vanilla.
4. Stir the wet ingredients into the dry ingredients.
5. Fold in the diced apples and chopped pecans.
6. Fill a buttered [10-ounce ramekin](#) or other similar sized baking dish with the batter. Set aside and make the topping.

### **TO MAKE THE TOPPING**

1. Combine the flour, brown sugar, cinnamon, and pecans; cut in the butter until crumbly. Sprinkle over the muffin batter.
2. Bake for 25 minutes or until a toothpick inserted in center comes out clean. Cool 5 minutes on a wire rack. Enjoy warm.

## **Notes**

### **Expert Tips**

- For this apple muffin recipe, I use a [10-ounce ramekin](#) that measures 4-inches in diameter and is approximately 1 ¾-inches tall. Many ramekins don't have the size printed on them. Because of this, it can be hard to know exactly how large (or small) yours is. The best way to measure the size of your ramekin is to fill it with water and pour the water into a measuring cup.
- You can also use mini loaf pans that also hold about 8 to 10-ounces. If you happen to have smaller ramekins, use those and divide the batter between them.
- This apple muffin recipe will yield one very large muffin.

For best results, use a 10-ounce oven safe ramekin or baking dish of similar size. For a list of baking dishes we use at One Dish Kitchen for our single serving recipes, visit our [store page](#).

## **Nutrition**

Serving: 1 serving | Calories: 474kcal | Carbohydrates: 55g | Protein: 7g | Fat: 26g | Saturated Fat: 10g | Cholesterol: 135mg | Sodium: 292mg | Potassium: 267mg |

Fiber: 3g | Sugar: 26g | Vitamin A: 615IU | Vitamin C: 1.4mg | Calcium: 110mg |  
Iron: 2.2mg