

{Gluten-Free} Roasted Strawberry Almond Flour Muffins



Hey! How is everyone? I'm hungry. I'm always kinda hungry but, at this moment, I am hungrier than usual. I have not been eating the healthiest of breakfasts this past week or so and I am positive I am feeling the ramifications of this. I'm no nutritionist, but I can tell you with confidence that coffee is not a balanced breakfast. Oy.



There were several weeks in a row where I was a mini muffin machine. I was cranking out my favorite gluten-free mini muffins like they were gonna go out of style. I'd have 2 or 3 of those puppies in the morning and be good to go by the time I had lunch at 11am (when you're up at 6am every morning and you work at a school that provides a delicious free lunch to the employees, you eat lunch at 11am). After several weeks of the same muffin, however, it was time to start diversifying the menu. And since necessity is the mother of all invention, the muffin recipe featured in this post (and on The Nosh) was born.



The recipe can be found over at My Jewish Learning's foodie website, **The Nosh**. But in the meantime, I'm posting a few pictures here to help whet your palette. Oh, and for some really exciting additional reading, check out The Miami New Times' **article** on **4 Bloggers Dish: Passover and my take on eating kosher in Miami**. And don't forget (I mean, how could you?), Passover is a week away! If you are in need of delicious, whole food recipes for your Passover meals or any meal, really, you can have your very own copy of my E-cookbook, co-authored by the fabulous writers of Kosher Like Me, What Jew Wanna Eat and The Patchke Princess. Our book, **4 Bloggers Dish: Passover; Modern Twists on Traditional Recipes**, is a #1 bestseller on Amazon! Click **here** to find out more and order your very own copy.

Chag Passover Sameach, y'all!



