



## PRINTING INSTRUCTIONS FOR RECIPE CARDS

*option 1*

### **AVERY PRINTABLE RECIPE CARDS**

These recipe cards were designed for use with the Avery #8386 printable postcards. They can also be used with the Avery My Recipe Binder #19915. Simply follow your printer manufacturer's instructions for loading the cardstock in your printer. Then print on the Avery cardstock.

*option 2*

### **CARDSTOCK:**

You can also print these recipe cards using cardstock. Simply load the cardstock in your printer, following the manufacturer's instructions. Then print your labels on the cardstock. Once the note cards have printed, you can cut them out with a paper trimmer or scissors along the outline.

*The Birch Cottage grants permission for this material to be downloaded and printed for personal use only.  
No electronic reproduction is permitted without prior written consent of The Birch Cottage..*

*© Copyright The Birch Cottage 2019. All rights reserved.*

## Keto Strawberry Muffins

2 cups almond flour  
2 tsp baking powder  
1/4 tsp himalayan or sea salt  
1/2 cup butter, melted  
1/4 cup Swerve granular

2 tsp vanilla extract  
2/3 cup strawberries, sliced  
4 large eggs  
1/4 cup water



Preheat oven to 350F. Line muffin tin with cupcake liners.

In a medium mixing bowl, combine the almond flour, baking powder, and salt; mix well with a whisk.

In a large bowl, mix the melted butter, water, eggs, sweetener and vanilla extract. Add the dry ingredients to the wet ingredients and stir well. Fold in the sliced strawberries.

Spoon batter into muffin pan lined with cupcake liners. Bake for 15-20 minutes or until firm.

Yields 12 muffins.

## Keto Strawberry Muffins

2 cups almond flour  
2 tsp baking powder  
1/4 tsp himalayan or sea salt  
1/2 cup butter, melted  
1/4 cup Swerve granular

2 tsp vanilla extract  
2/3 cup strawberries, sliced  
4 large eggs  
1/4 cup water



Preheat oven to 350F. Line muffin tin with cupcake liners.

In a medium mixing bowl, combine the almond flour, baking powder, and salt; mix well with a whisk.

In a large bowl, mix the melted butter, water, eggs, sweetener and vanilla extract. Add the dry ingredients to the wet ingredients and stir well. Fold in the sliced strawberries.

Spoon batter into muffin pan lined with cupcake liners. Bake for 15-20 minutes or until firm.

Yields 12 muffins.