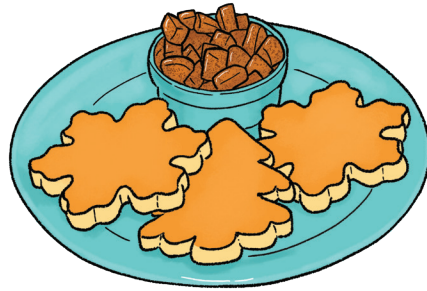









# Dietary Modifications for:

## Alpine Pancakes



rad<sup>o</sup>dish

Diet	Ingredient	Swap	
 <b>Gluten-Free</b>		Use gluten-free flour, such as <a href="#">Bob's Red Mill 1:1 Baking Flour</a> or <a href="#">King Arthur Flour</a> . Increase baking powder to 2 tsp.	
 <b>Vegan</b>	 <b>Dairy-Free</b>	Use dairy-free butter, such as <a href="#">Earth Balance</a> or <a href="#">Melt</a> .  Prepare <a href="#">Dairy-Free Buttermilk!</a>	
	 <b>Egg-Free</b>		Omit egg and baking soda. Increase baking powder to 2 tsp. (Note: If preparing vegan pancakes, you can use regular dairy-free milk – no need to create dairy-free buttermilk.)
	 <b>Vegetarian</b>		<i>No modifications necessary.</i>