







# Dietary Modifications for:

## Ballpark Pretzels



rad<sup>o</sup>dish

Diet	Ingredient	Swap
 <b>Gluten-Free</b>		Use gluten-free flour, such as Bob's Red Mill 1:1. Step 2 – Increase water to 1 ½ cups. Step 3 – Add one egg, whisked, to dough. Step 4 – Skip. (Dough does not need to be kneaded.) <i>Tip: Without gluten to hold it together, this dough is delicate and can break easily when rolling out and shaping. Be patient and gentle when moving the pretzels.</i>
 <b>Vegan</b>	 <b>Dairy-Free</b>	No modifications needed.
	 <b>Egg-Free</b>	No modifications needed.
	 <b>Vegetarian</b>	No modifications needed.