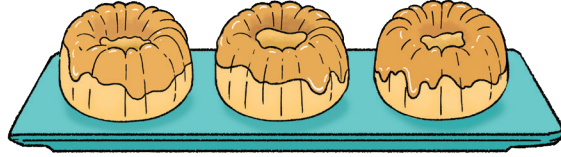












# Dietary Modifications for:

## Brown Sugar Bundt Cakes



rad<sup>o</sup>dish

Diet		Ingredient	Swap
 <b>Gluten-Free</b>			Use gluten-free flour, such as Bob's Red Mill 1:1 Baking Flour, Cup 4 Cup, or King Arthur Flour.
 <b>Vegan</b>	 <b>Dairy-Free</b>	  	<p>Use dairy-free butter, such as Melt or Earth Balance.</p> <p>Use dairy-free sour cream, such as Follow Your Heart, Simple Truth, or Kite Hill.</p> <p>Use dairy-free milk, such as almond, cashew, soy, or pea protein.</p>
	 <b>Egg-Free</b>		Omit. Increase baking time to 26-27 minutes, until golden brown around the edges.
	 <b>Vegetarian</b>		<i>No modifications necessary.</i>