








Dietary Modifications for:

Chocolate Pinwheel Cookies



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Diet	Ingredient	Swap	
 <p>Gluten-Free</p>		<p>Use gluten-free flour, such as Bob's Red Mill 1:1 Baking Flour, Cup 4 Cup, or King Arthur Flour.</p> <p>Make the following modifications:</p> <ul style="list-style-type: none">• Step 7: Omit• Step 8: Tip: Use parchment paper to lift dough to help begin rolling.	
 <p>Vegan</p>	 <p>Dairy-Free</p>	<p>Use dairy-free butter, such as Melt or Earth Balance.</p> <p>Make the following modification:</p> <ul style="list-style-type: none">• Step 7: After rolling out the chocolate dough, skip refrigerating. Use the parchment paper to help begin rolling the dough into a spiral.	
	 <p>Egg-Free</p>		<p>Replace with 2 Tbsp milk of choice.</p>
	 <p>Vegetarian</p>		<p><i>No modifications necessary.</i></p>