











Dietary Modifications for:

Chocolate Tiramisu



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Diet		Ingredient	Swap
 Gluten-Free			Use gluten-free ladyfinger cookies, such as Schar .
 Vegan	 Dairy-Free	  	<p>Steps 1 and 2: Replace with one 9 oz package of dairy-free whipped cream, such as So Delicious, or make Coconut Whipped Cream.</p> <p>Replace with dairy-free cream cheese, such as Tofutti, Daiya, or Kite Hill.</p> <p>Replace with dairy-free milk, such as almond, cashew, soy, or pea protein.</p>
	 Egg-Free		<p>Make Vegan Sponge Cake! Cool cake to room temperature. Trim edges and discard. Slice cake into long ½-inch thick strips, then cut each strip in half. Use in place of ladyfingers in Step 5.</p>
	 Vegetarian		No modifications necessary.