







# Dietary Modifications for:

## Cinnamon Star Bread



radish

Diet		Ingredient	Swap
 <b>Gluten-Free</b>			<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"> <li>• Step 1: Decrease milk to <math>\frac{1}{4}</math> cup. Increase eggs from 1 to 2.</li> <li>• Step 3: Keep dough in bowl. Stir with a spoon until no dry streaks remain, 1-2 minutes.</li> <li>• Step 6: Dust with flour continuously while rolling. Dough will be very sticky.</li> <li>• Culinary Skill Step 3*: Twist only one time instead of two.</li> </ul> <p>*If using Raddish+, see Step 11.</p>
	 <b>Vegan</b>	 <b>Dairy-Free</b>	<p>Use dairy-free butter, such as Melt or Earth Balance.</p> <p>Use dairy-free milk, such as almond, cashew, soy, or pea protein.</p>
	 <b>Egg-Free</b>		<p>For dough: Replace with 2 Tbsp milk.</p> <p>For egg wash: Omit.</p>