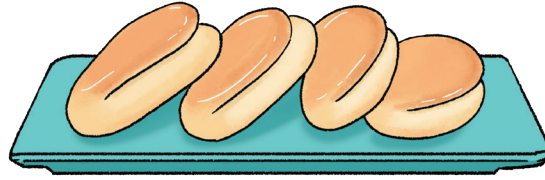










# Dietary Modifications for:

## Coco Bread



rad<sup>o</sup>dish

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> <p><b>Step 1:</b> Add one additional egg to use 2 total eggs.</p> <p><b>Step 4:</b> Knead dough until no dry spots remain, about 3-4 minutes.</p> <p><b>Step 5:</b> Omit rise time.</p> <p><b>Step 9:</b> Use your hands to pat the dough into a 4-inch circle.</p> <p><b>Step 10:</b> After folding dough, cover and let rise for 30 minutes.</p> <p><b>Step 12:</b> Finished bread will be puffed, lightly browned on bottoms only, and lightly cracked on top.</p>	
 <b>Vegan</b>	 <b>Dairy-Free</b>	 <p>Use dairy-free butter, such as Melt or Earth Balance.</p>	
	 <b>Egg-Free</b>		<p>Replace with 3 Tbsp water.</p>
	 <b>Vegetarian</b>		<p><i>No modifications necessary.</i></p>