







Dietary Modifications for:

Confetti Cake



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Diet	Ingredient	Swap
 <p>Gluten-Free</p>		<p>Replace Steps 1-8 with our recipe for Gluten-Free Confetti Cake!</p>
 <p>Vegan</p>	 <p>Dairy-Free</p>	<p>Make dairy-free buttermilk.</p> <p>Use dairy-free butter, such as Melt or Earth Balance.</p> <p>Use dairy-free cream cheese, such as Miyokos, Daiya, or Kite Hill.</p>
 <p>Egg-Free</p>		<p>Replace with ½ cup aquafaba (liquid from one can of chickpeas). Adjust the steps below:</p> <ul style="list-style-type: none"> • Step 3: Beat aquafaba with an electric mixer on medium-high until soft peaks have formed, about 2 minutes. • Step 4: Add sugar 1 Tbsp at a time, while beating constantly on medium-high, until mixture is well combined and shiny. (This can take up to 3 minutes.) Add oil and 1 Tbsp vanilla and beat until combined.