Dietary Modifications for:







Diet		Ingredient	Swap
Gluten-Free		FLOUR	Use gluten-free flour, such as <u>Bob's Red Mill 1:1 Baking</u> <u>Flour</u> or <u>King Arthur Flour</u> .
			Use dairy-free butter, such as <u>Earth Balance</u> or <u>Melt</u> .
Vegan	Dairy-Free	MILK	Use dairy-free milk, such as almond, soy, cashew, or pea protein.
	Egg-Free		No modifications necessary.
		(Specificants	Replace with 1 large or 2 small portobello mushrooms.
	Vegetarian	Chicken Broth	Use vegetable broth.