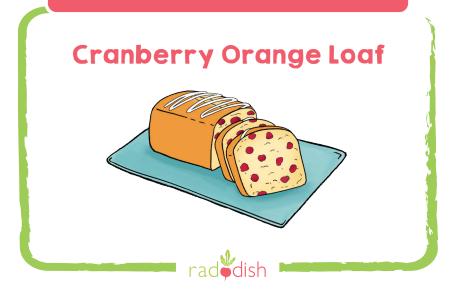
## Dietary Modifications for:



Diet		Ingredient	Swap
Gluten-Free		FLOUR	Use gluten-free flour, such as Bob's Red Mill I:I Baking Flour, Cup 4 Cup, or King Arthur Flour.
Vegan	Dairy-Free	MILK	Use dairy-free milk, such as almond, cashew, soy, or pea protein.
	Egg-Free		Replace with a cornstarch slurry. Combine 2 Tbsp cornstarch mixed with 3 Tbsp cold water.
	Vegetarian		No modifications necessary.