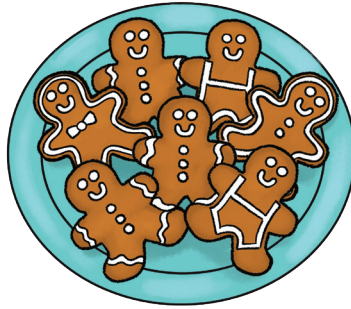










Dietary Modifications for:

Gingerbread Cookies



rad^odish

Diet	Ingredient	Swap	
 Gluten-Free		Use gluten-free flour, such as RYZE (Blue Bag) or Bob's Red Mill 1:1 . Reduce quantity of flour used to 2 ³ / ₄ cups.	
 Vegan	 Dairy-Free	 Use dairy-free butter, such as Earth Balance . Use dairy-free milk such as almond, cashew, soy, or pea protein. Reduce quantity of milk used to 1 Tbsp. <i>Tip: Read Culinary Skill for notes on icing thickness.</i>	
	 Egg-Free		Use an egg replacer, such as Bob's Red Mill Egg Replacer .
	 Vegetarian		<i>No modifications necessary.</i>