




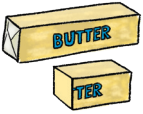






# Dietary Modifications for:

## Hot Cocoa Cupcakes



rad<sup>o</sup>dish

Diet		Ingredient	Swap
 <b>Gluten-Free</b>			Use gluten-free flour, such as Bob's Red Mill 1:1 Baking Flour.
 <b>Vegan</b>	 <b>Dairy-Free</b>		Use dairy-free milk, such as almond, cashew, soy, or pea protein.
			Use dairy-free butter, such as Earth Balance.
	 <b>Egg-Free</b>		Use <a href="#">1 Flax Egg</a> .  Omit Marshmallow Fluff® and prepare a vegan buttercream frosting. In Step 8, use vegan butter and increase powdered sugar to 3 cups. Skip Step 9 – omit Marshmallow Fluff® and milk.
	 <b>Vegetarian</b>		Use vegan marshmallows, such as <a href="#">Dandies</a> .