Dietary Modifications for:



Diet		Ingredient	Swap
Gluten-Free		FLOUR	Use gluten-free flour, such as Bob's Red Mill 1:1.
Vegan	Dairy-Free	Butter Mille	Prepare <u>Dairy-Free Buttermilk</u> .
	Egg-Free		Omit eggs and baking soda. Increase baking powder to I Tbsp. (Note: If preparing vegan pancakes, you can use regular dairy-free milk – no need to create dairy-free buttermilk.)
	Vegetarian		No modifications necessary.