






Dietary Modifications for:

Harvest Bread



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Diet		Ingredient	Swap
 Gluten-Free			<p>Use gluten-free flour, such as Bob's Red Mill 1:1 Baking Flour, Cup 4 Cup, or King Arthur Flour.</p> <p>Make the following modifications:</p> <ul style="list-style-type: none"> • Follow Steps 1-2. Then skip to Step 7. • Step 7: After setting on baking sheet, brush dough with 1 Tbsp olive oil. • Follow Steps 8-11. • Step 11: After shaping, loosely cover dough and let rise in a warm place for 30 minutes. • For better browning, add an egg wash. Crack egg into small bowl. Throw away shells and wash your hands. Whisk until smooth. Use a pastry brush to lightly coat dough with egg wash. • Follow Steps 5 and 6. • Bake according to Step 12.
 Vegan	 Dairy-Free		<p><i>No modifications necessary.</i></p>
	 Egg-Free		<p><i>No modifications necessary.</i></p>