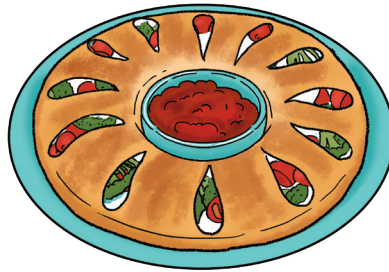






Dietary Modifications for:

Holiday Stromboli



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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">• Step 7: Instead of a cutting board, roll out dough on a floured sheet of parchment paper.• Step 8: Transfer dough and parchment together to baking sheet.• When shaping the stromboli wreath, very gently move dough into a wreath shape, using your hands to fix cracks and reshape as needed. Alternatively, for an easier time, leave shaped as a log, cutting vents every 2 inches.• Step 11: For better browning, omit olive oil and brush stromboli with egg wash before baking.
 Vegan	 Dairy-Free	 	<p>Use dairy-free ricotta, such as Tofutti or Kite Hill. Alternatively, make your own dairy-free Tofu Ricotta!</p> <p>Use dairy-free mozzarella, such as Violife, Daiya, or Follow Your Heart.</p>