









# Dietary Modifications for:

## Hummingbird 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, Cup 4 Cup, or King Arthur Flour.
 <b>Vegan</b>	 <b>Dairy-Free</b>	 Use dairy-free butter, such as Melt or Earth Balance.
	 <b>Egg-Free</b>	 Replace with one <a href="#">flax egg</a> . Increase baking time to 28-30 minutes.
	 <b>Vegetarian</b>	