



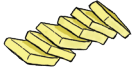







# Dietary Modifications for:

## Chocolate-Dipped Cream Puffs



rad<sup>o</sup>dish

Diet		Ingredient	Swap
 <b>Gluten-Free</b>			Use gluten-free flour. For this recipe, we highly suggest using <a href="#">RYZE Gluten-Free Flour</a> .
 <b>Vegan</b>	 <b>Dairy-Free</b>	  	Use dairy-free butter, such as Earth Balance. Use dairy-free chocolate chips, such as Enjoy Life. Use dairy-free vanilla ice cream.
	 <b>Egg-Free</b>		We don't recommend any egg substitutes for this recipe – none resulted in successful cream puffs. Instead, prepare <a href="#">Chocolate-Dipped Vegan Cupcakes!</a>
	 <b>Vegetarian</b>		No modifications needed.