Dietary Modifications for:





Diet		Ingredient	Swap
Gluten-Free		FLOUR	Use gluten-free flour, such as Bob's Red Mill 1:1 Baking Flour, Cup 4 Cup, or King Arthur Flour.
Vegan	Dairy-Free	WHOLE MILK MILK	Use dairy-free butter, such as Melt or Earth Balance. Use dairy-free milk, such as almond, cashew, soy, or pea protein.
	Egg-Free		Use a <u>flax egg</u> .
	Vegetarian		No modifications needed.