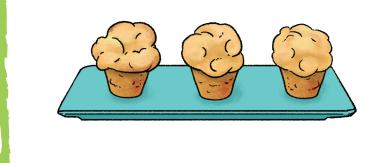
Dietary Modifications for:





radodish

Diet		Ingredient	Swap
Gluten-Free		FLOUR	Use gluten-free flour, such as <u>Bob's Red Mill I:I Baking</u> <u>Flour, Cup 4 Cup</u> , or <u>King Arthur Flour</u> .
(60)			Use dairy-free butter, such as <u>Melt</u> or <u>Earth Balance</u> .
Vegan	Dairy-Free	MILK	Use dairy-free milk, such as almond, cashew, soy, or pea protein.
		Parmeson Class	Use nutritional yeast, such as <u>Bragg</u> . Alternatively, use dairy-free Parmesan, such as <u>Go! Veggie</u> or <u>Follow Your</u> <u>Heart</u> .
	Egg-Free		Use an egg replacer, such as <u>Just Egg</u> or <u>Follow Your</u> <u>Heart</u> or <u>Bob's Red Mill</u> . Omit Step 1.
	Vegetarian		No modifications necessary.