









# Dietary Modifications for:

## Nordic Cinnamon Buns



rad<sup>o</sup>dish

Diet		Ingredient	Swap
 <b>Gluten-Free</b>			Make <a href="#">Gluten-Free Cinnamon Rolls!</a>
 <b>Vegan</b>	 <b>Dairy-Free</b>	 	Use dairy-free milk, such as almond, cashew, soy, or pea protein.  Use dairy-free butter, such as <a href="#">Earth Balance</a> or <a href="#">Melt</a> .
	 <b>Egg-Free</b>		<i>No modifications necessary.</i>
	 <b>Vegetarian</b>		<i>No modifications necessary.</i>