











# Dietary Modifications for:

## Savory Corn Pudding



rad<sup>o</sup>dish

Diet		Ingredient	Swap
 <b>Gluten-Free</b>			Replace with gluten-free flour, such as <a href="#">Bob's Red Mill 1:1 Baking Flour</a> .
 <b>Vegan</b>	 <b>Dairy-Free</b>	  	Replace with dairy-free butter, such as Earth Balance.  Replace with dairy-free half and half, such as Ripple, or with dairy-free milk, such as almond, cashew, soy, or pea protein.
	 <b>Egg-Free</b>		Replace with an egg replacer, such as <a href="#">Bob's Red Mill Egg Replacer</a> . Reduce to 3 total eggs replaced, following package instructions.
	 <b>Vegetarian</b>		No modifications needed.