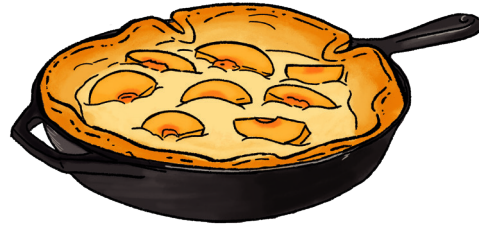









# Dietary Modifications for:

## Peach Pancake Puff



rad<sup>o</sup>dish

Diet		Ingredient	Swap
 <b>Gluten-Free</b>			Use gluten-free flour, such as <a href="#">RYZE (Blue Bag)</a> or <a href="#">Bob's Red Mill 1:1</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>		After testing many different vegan Dutch babies, we don't recommend any egg substitutes for this recipe. Instead, make <a href="#">Vegan Peach Pancakes!</a>
 <b>Vegetarian</b>			<i>No modifications necessary.</i>