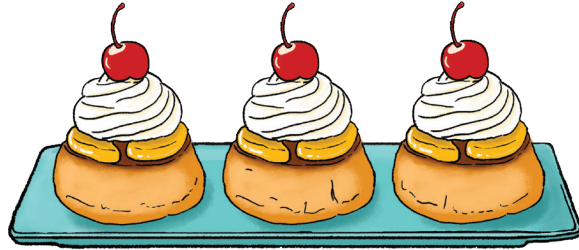






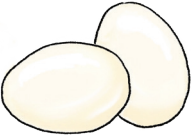



# Dietary Modifications for:

## Pineapple Upside Down Cupcakes



rad<sup>o</sup>dish

Diet	Ingredient	Swap
 <b>Gluten-Free</b>		Use gluten-free flour such as Bob's 1:1 Baking Flour.
 <b>Vegan</b>	 <b>Dairy-Free</b>	Use dairy-free butter, such as Earth Balance.
		<a href="#">Make coconut whipped cream.</a> (Tip: save coconut milk for making Coconut Shrimp!)
 <b>Egg-Free</b>		Replace with ½ cup unsweetened applesauce.
 <b>Vegetarian</b>		No modifications needed.