









# Dietary Modifications for:

## Salted Chocolate Chip Cookies



rad<sup>o</sup>dish

Diet	Ingredient	Swap
 <b>Gluten-Free</b>		Use gluten-free flour, such as <a href="#">Bob's Red Mill 1:1 Baking Flour</a> or <a href="#">King Arthur Flour</a> .
 <b>Vegan</b>	 <b>Dairy-Free</b>	 Use dairy-free butter, such as <a href="#">Melt</a> or <a href="#">Earth Balance</a> .
	  Use dairy-free dark chocolate chips, such as <a href="#">Enjoy Life</a> . Use dairy-free semi-sweet chocolate chips, such as <a href="#">Enjoy Life</a> .	
 <b>Egg-Free</b>		Replace with <a href="#">1 Flax Egg</a> .
 <b>Vegetarian</b>		No modifications necessary.