









# Dietary Modifications for:

## Sporty Cookie Cake



rad<sup>o</sup>dish

Diet	Ingredient	Swap
 <b>Gluten-Free</b>		Use gluten-free flour such as Ryze (Blue Bag), or Bob's Red Mill 1:1. Let cake cool 15 minutes before serving.
 <b>Vegan</b>	 <b>Dairy-Free</b>	Use dairy-free butter, such as Earth Balance.
		Use dairy-free chocolate chips, such as Enjoy Life.
	 <b>Egg-Free</b>	
 <b>Vegetarian</b>		No modifications necessary.