Dietary Modifications for:





Diet		Ingredient	Swap
Gluten-Free		FLOUR	Use gluten-free flour such as Ryze (Blue Bag), or Bob's Red Mill 1:1. Let cake cool 15 minutes before serving.
		BUTTER	Use dairy-free butter, such as Earth Balance.
Vegan	Dairy-Free	Chocolate Chips	Use dairy-free chocolate chips, such as Enjoy Life.
		CREAM T	Use dairy-free milk, such as almond, cashew, soy, or pea protein. Reduce amount to 1 Tbsp.
	Egg-Free		Use <u>I Flax Egg</u> .
	Vegetarian		No modifications necessary.