









# Dietary Modifications for:

## Sticky Toffee Pudding



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> .
	 <b>Egg-Free</b>	 Replace with <a href="#">2 flax eggs</a> .
	 <b>Vegetarian</b>	