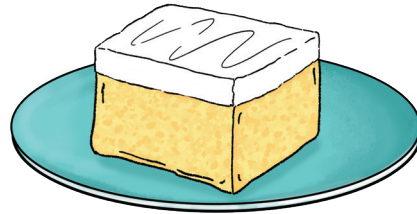













# Dietary Modifications for:

## Tres Leches Cake



rad<sup>o</sup>dish

| Diet   |  | Ingredient  | Swap  |
|--|--|---|---|
| <br><b>Gluten-Free</b> |  |   | Use gluten-free flour, such as <a href="#">Bob's Red Mill 1:1</a> .   |
| <br><b>Vegan</b>       | <br><b>Dairy-Free</b> | <br><br><br><br> | <p>Use dairy-free butter, such as <a href="#">Earth Balance</a> or <a href="#">Melt</a>.</p> <p>Use dairy-free milk, such as almond, cashew, soy, or pea protein.</p> <p>Use dairy-free sweetened condensed coconut milk, such as <a href="#">Nature's Charm</a> or <a href="#">Let's Do Organic</a>.</p> <p>Use dairy-free evaporated milk, such as <a href="#">Nature's Charm</a>, or replace with any dairy-free milk, such as rice milk or coconut milk.</p> <p>Make <a href="#">Coconut Whipped Cream!</a></p> |
| <br><b>Egg-Free</b>   |  |    | <p>Replace with baking soda and apple cider vinegar.</p> <ul style="list-style-type: none"> <li>• Step 2: Add 2 tsp baking soda.</li> <li>• Step 5: Add 2 Tbsp apple cider vinegar.</li> </ul>  |