Gluten- and Dairy-Free High Calorie Additions

| AMOUNT | FOOD | CALORIES | USE IN OR ON |
|------------|---|----------|--|
| 1 teaspoon | Milk-free margarine | 45 | Cream of rice cereal, oatmeal, soups, breads, potatoes, muffins, vegetables |
| 1 Tbsp. | Mayonnaise | 100 | Tuna or egg salad sandwiches, dips, mashed potatoes |
| 1 | Egg | 80 | Casseroles, meatloaf, sandwiches, deviled |
| 1 Tbsp. | Peanut butter, almond butter, sunflower butter, cashew butter | 100 | Crackers, sandwiches, waffles, apple wedges, vegetables |
| 1 Tbsp. | Chopped nuts | 50 | Soy or coconut ice cream or frozen yogurt, soy or coconut yogurt, muffins, cookies, salads |
| 1/2 | Avocado | 150 | Sandwiches, dips, spread/ guacamole |
| 1 Tbsp. | Syrup | 60 | Pancakes, waffles, French toast, soy or coconut ice cream or frozen yogurt, soy or coconut yogurt |
| 2 Tbsp. | Raisins, dried cherries, or cranberries | 70 | Cereal, muffins, cookies, breads |
| 2 slices | Bacon | 70 | Baked potato, eggs, soups, casseroles, meatloaf, sandwiches, salads |
| 2 Tbsp. | Coconut milk | 100 | Cereal, rice |

^{*}All cereals, muffins, breads, pancakes, etc., should be made gluten- and dairy-free.

