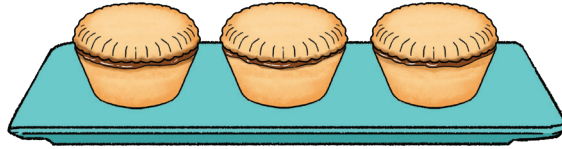













Dietary Modifications for:

Aussie Meat Pies



rad^odish

Diet		Ingredient	Swap
 Gluten-Free			<p>Use gluten-free flour, such as Bob's Red Mill 1:1 Baking Flour, Cup 4 Cup, or King Arthur Flour.</p> <p>During Step 2, increase water to 8-10 Tbsp.</p>
 Vegan	 Dairy-Free		<p>Use dairy-free butter, such as Melt or Earth Balance.</p>
	 Egg-Free		<p>Omit egg wash.</p>
	 Vegetarian	  	<p>Replace with plant-based beef, such as Sweet Earth or Beyond Beef.</p> <p>Use vegan Worcestershire, such as Annie's or O Organics.</p> <p>Use vegetable broth.</p>