











# Dietary Modifications for:

## Candy Bar Blondies



rad<sup>o</sup>dish

Diet		Ingredient	Swap
 <b>Gluten-Free</b>			<p>Use gluten-free flour, such as Bob's Red Mill 1:1 Baking Flour, Cup 4 Cup, or King Arthur Flour.</p> <p>Increase baking time to 25-30 minutes, until edges are lightly browned and batter is set in the center.</p>
 <b>Vegan</b>	 <b>Dairy-Free</b>	  	<p>Use dairy-free butter, such as Melt or Earth Balance.</p> <p>Use dairy-free chocolate-coated candies or chocolate chips, such as Unreal dark chocolate gems or Enjoy Life chocolate chips.</p> <p>Use dairy-free candy bars, such as Unreal coconut bars or dark chocolate peanut butter cups. Or, replace with other dairy-free snacks such as Oreos or pretzels.</p>
	 <b>Egg-Free</b>		<p>Replace with ½ tsp baking powder. (Add during Step 7.)</p> <p>Increase baking time to 30-35 minutes, until edges are lightly browned and batter is set in the center.</p>
	 <b>Vegetarian</b>		<p><i>No modifications necessary.</i></p>