











Dietary Modifications for:

Chocolate Cream Pie



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Diet		Ingredient	Swap
 Gluten-Free			Use gluten-free flour, such as Cup 4 Cup (recommended), Bob's Red Mill 1:1 Baking Flour , or King Arthur Flour . Increase water to 6-8 Tbsp.
 Vegan	 Dairy-Free	   	Use dairy-free chocolate chips, such as Enjoy Life . Use dairy-free butter, such as Melt or Earth Balance . Use dairy-free heavy cream, such as Silk . Alternatively, replace with dairy-free whipped cream, such as So Delicious or Truwhip . Use dairy-free chocolate sprinkles, such as Baker's Choice or A Great Surprise .
	 Egg-Free		No modifications necessary.
	 Vegetarian		No modifications necessary.