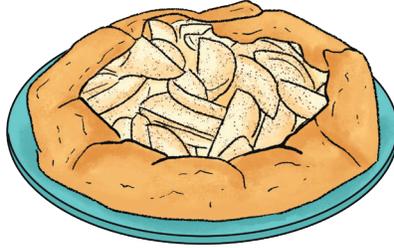


# Dietary Modifications for:

## Classic Apple Galette



rad<sup>o</sup>dish

Diet		Ingredient	Swap
 <b>Gluten-Free</b>			<p><u>Prepare <a href="#">gluten-free pie dough</a>.</u></p> <p>During Step 8, roll dough directly on floured sheet of parchment paper, then transfer dough with paper to baking sheet.</p>
 <b>Vegan</b>	 <b>Dairy-Free</b>	    	<p>Use dairy-free butter, such as Melt or Earth Balance.</p> <p>Use vegan ice cream, such as Oatly or So Delicious.</p> <p>Omit.</p>
	 <b>Egg-Free</b>		<p>Replace with 1 Tbsp milk of choice mixed with 1 tsp brown sugar.</p>
	 <b>Vegetarian</b>		<p><i>No modifications necessary.</i></p>