
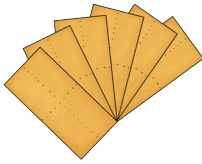












# Dietary Modifications for:

## Mini Chocolate Cheesecakes



rad<sup>o</sup>dish

Diet		Ingredient	Swap
 <b>Gluten-Free</b>			Use gluten-free flour, such as Bob's Red Mill 1:1 Baking Flour.
 <b>Vegan</b>	 <b>Dairy-Free</b>		Use dairy-free butter, such as Melt or Earth Balance.
			Use dairy-free cream cheese, such as Miyokos, Daiya, or Kite Hill.
			Use dairy-free semi-sweet chocolate chips, such as Enjoy Life.
			Use dairy-free milk, such as almond, cashew, soy, or pea protein.
			Use dairy-free sour cream, such as Follow Your Heart, Simple Truth, or Kite Hill.
			Use dairy-free whipped topping such as Reddi Wip Non-Dairy.
	 <b>Egg-Free</b>		Replace with 1 Tbsp cornstarch mixed with ¼ cup milk of choice.