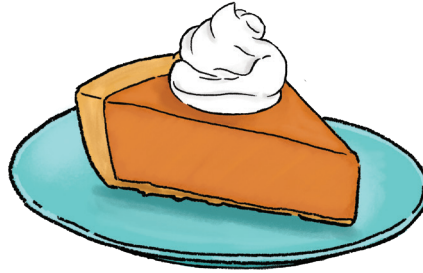



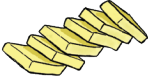






Dietary Modifications for:

Maple Pumpkin Pie



rad^odish

Diet		Ingredient	Swap
 Gluten-Free			Use gluten-free graham crackers, such as Pamela's or Kinnikinnick.
 Vegan	 Dairy-Free	  	<p>Use dairy-free butter, such as Earth Balance. Reduce quantity to 4 Tbsp.</p> <p>Use coconut milk. (Tip: Use the coconut milk leftover from making Coconut Maple Whipped Cream below!)</p> <p>Prepare Coconut Maple Whipped Cream to replace steps 11 and 12.</p>
	 Egg-Free		Replace with 2 ½ Tbsp cornstarch.
	 Vegetarian		No modifications needed.