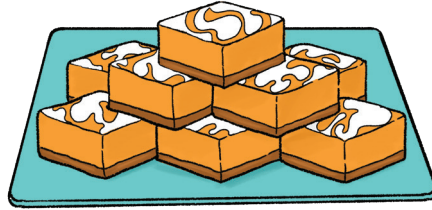





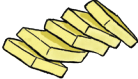






# Dietary Modifications for:

## Pumpkin Cheesecake Bars



rad<sup>o</sup>dish

Diet	Ingredient	Swap	
 <b>Gluten-Free</b>	 	Use gluten-free gingersnap cookies, such as <a href="#">Mi-Del</a> or <a href="#">Partake</a> . Alternatively, replace with gluten-free graham crackers, such as <a href="#">Pamela's</a> or <a href="#">Kinnikinnick</a> .  Use gluten-free flour, such as <a href="#">Bob's Red Mill 1:1 Baking Flour</a> or <a href="#">King Arthur Flour</a> .	
 <b>Vegan</b>	 <b>Dairy-Free</b>	  Use dairy-free butter, such as <a href="#">Earth Balance</a> or <a href="#">Melt</a> .  Use dairy-free cream cheese, such as <a href="#">Miyokos</a> , <a href="#">Daiya</a> , or <a href="#">Kite Hill</a> .	
	 <b>Egg-Free</b>		Replace with 2 Tbsp cornstarch mixed with 6 Tbsp water.
	 <b>Vegetarian</b>		No modifications necessary.