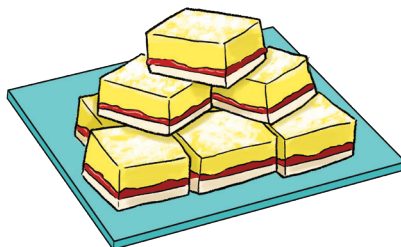










Dietary Modifications for:

Raspberry Lemonade Bars



rad^odish

Diet		Ingredient	Swap
 Gluten-Free			Use gluten-free flour, such as Bob's Red Mill or King Arthur Flour.
 Vegan	 Dairy-Free		Use dairy-free butter, such as Earth Balance.
	 Egg-Free		Skip steps 5-7 and make Vegan Lemon Curd!
	 Vegetarian		<i>No modifications needed.</i>