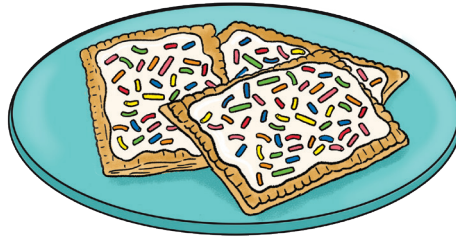











Dietary Modifications for:

Strawberry Toastie Tarts



rad^odish

Diet	Ingredient	Swap
 <p>Gluten-Free</p>		<p>Prepare Gluten-Free Pie Dough.</p> <p>Make the following modifications:</p> <ul style="list-style-type: none"> • Step 6: Divide each strip in half to create 6 total rectangles, each 3 x 4 ½ inches. • Step 7: Add jam to the center of 3 rectangles. • Step 8: Set the remaining 3 rectangles on top. Crimp edges with fork to seal. • Step 10: Increase bake time to 38-40 minutes, until bottoms are lightly browned.
 <p>Vegan</p>	 <p>Dairy-Free</p>	  <p>Use dairy-free milk, such as almond, cashew, soy, or pea protein.</p> <p>Use a vegan refrigerated pie crust, or prepare a double batch of Homemade Pie Crust and substitute dairy-free butter.</p>
	 <p>Egg-Free</p>	 <p>Replace with 3 Tbsp milk or non-dairy milk.</p>
	 <p>Vegetarian</p>	<p>No modifications necessary.</p>