

Egg Replacer Suggestions

- 1** We now have our own all natural, vegan Egg Replacer! See website product page for more information. Follow package directions.
- 2** Sometimes our customers have found that adding other brands of dry egg replacer directly to the dry mix without reconstituting, then following the package instructions works best. Some have also reported good results when increasing the amount of powdered egg replacer called for on package directions.
- 3** **Other suggestions:**
1 tablespoon flax seeds plus 3 tablespoons water replaces one egg. Finely grind 1 tablespoons whole flaxseeds in a blender or coffee grinder, or use 2- 1/2 tablespoons pre-ground flaxseeds. Transfer to a bowl and beat in 3 tablespoons water using a whisk or fork. It will become very gooey and gelatinous, much like an egg white.
- 4** **Egg substitute using tofu**
Attention: Tofu contains soy!!
Replace each egg with 1/4 Lb of firm tofu. Combine tofu, crumbled into a food processor, with the oil and water called for in the recipe, and puree in food processor until smooth, then add to mix.
- 5** **Suggestions from customers:**
For each egg, substitute one of the following in your recipe:
 - 1 teaspoon baking powder + 1 tablespoon water + 1 tablespoon vinegar
 - 1 teaspoon yeast dissolved in 1/4 cup warm water
 - 1 tablespoon apricot, prune or apple puree
 - 1-1/2 1 tablespoons water + 1-1/2 tablespoons oil + 1 teaspoon baking powder
 - 1 packet gelatin + 2 tablespoons warm water (don't mix until ready to use)
 - Another vegan suggestion from a customer when making the cake mixes is to add 1 cup of soy milk, 1/2 cup of oil and 2 tablespoons of cider vinegar.
 - 1/4 cup applesauce or one banana (1/4 cup) can sometimes be used in baked goods as long as those flavors go with what you are making.
 - Chickpea water (3 tablespoons of the water from an unsalted can of chickpeas, also known as aquafaba)