

Replace each egg with one of the following:

- 1-1/2 tsp Ener-G Egg Replacer + 2 tbsp water
- 1 tbsp vinegar + tsp baking soda
- 1/4 cup unsweetened applesauce, mashed banana, soy yogurt, or blended silken tofu
- 1 tbsp ground flaxseeds or chia seeds + 3 tbsp water



**Egg
Substitutes
for Baking**