

EGG Replacers

1/4 cup (2 ounces) of...

blended silken tofu
applesauce
soy yogurt
puréed peaches
prune purée (great with chocolate!)
canned pumpkin or squash

mix with water until frothy...

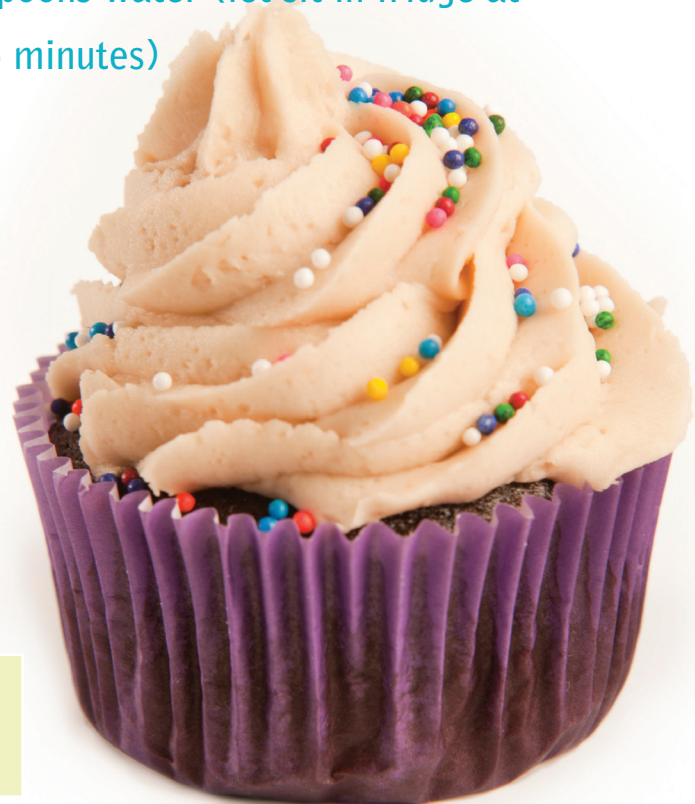
1/4 cup xanthan gum
2 Tablespoons cornstarch
2 Tablespoons arrowroot starch
EnerG Egg Replacer
The Vegg (egg yolk replacer)
Bob's Red Mill Egg Replacer

1/2 cup puréed or mashed
very ripe banana

2 Tablespoons water + 1 Tablespoon
oil + 2 teaspoons baking powder

1 Tablespoon ground flaxseeds + 3
Tablespoons water (let sit in fridge at
least 5 minutes)

1 Tablespoon chia seeds + 3
Tablespoons water (let sit in fridge at
least 5 minutes)



To replace one egg, use one of these vegan replacements when baking.