



Hey there, glad you're willing to try some of our suggestions! Although we have tried these egg replacers ourselves, we cannot guarantee that they will work perfectly for you every time. Since our baking mixes are designed to turn out best with eggs, the taste and texture of your finished product may be slightly different from what we originally intended you to eat. Happy baking!

Egg Replacer Chart

	Applesauce (1/4 c = 1 egg)	Baking Soda & Vinegar*	Simple Homemade Egg Replacer**	Avocado (1/2 mashed = 1 egg)
Pumpkin Muffin & Bread Mix	X	X	X***	
Chocolate Muffin & Cake Mix	X			X
Banana Muffin & Bread Mix	X	X	X***	
Pancake & Waffle Mix	X	X	X	
Artisan Bread Mix			X	
Vanilla Cupcake & Cake Mix			X	

*Per egg: 1/2 tsp. Baking Soda to 1 TBSP Apple Cider Vinegar, mixed separately & added last to other mixed ingredients

**Per egg: 1 tsp. Tapioca + 1/2 tsp. Cream of Tartar + 1/2 tsp. Baking Soda + 2 TBSP water

***use 1/4 tsp. Baking Soda instead of 1/2 tsp