

Powdered Egg Replacer

Makes the equivalent of approx. 45 – 50 eggs

Ingredients

2 1/2 cups [potato starch](#)

1 1/2 cups [tapioca starch](#) (see other starch options below in Notes section), or use gluten free flour (consist mostly of cornflour)

2/3 cup baking powder (See [MYO Aluminum & Corn-Free Baking Powder](#))

1/3 cup baking soda

Method

1. Place all ingredients in a bowl.
2. Combine well.
3. Store in an airtight container.

Notes

1. Rinsing the spoon off after using this replacer gets tedious really fast. I leave a 1/2 Tbsp spoon in my container at all times. See my post on [Saving Time with Measuring Tools](#).
2. I recommend putting a little card with the measuring instructions on the outside of your Powdered Egg Replacer container so that it will always be handy when you need it :-)!
3. You should always get whatever you are making into the oven or onto the stove as soon as possible after mixing in the egg replacer. It tends to lose its effectiveness the longer you wait (due to the leavening agents in it).
4. To substitute for 1 egg, use 1 rounded 1/2 Tbsp egg replacer powder and 2 Tbsp (1/8 cup) water (filtered water preferred).