

Reconstituting Powdered Eggs

Amount	Egg Powder	Water*
1 egg	2 Tbs.	2 ½ Tbs.
2 eggs	4 Tbs. (1/4 c.)	5 Tbs. (1/4 c. + 1 Tbs.)
3 eggs	6 Tbs. (1/3 c.)	7 ½ Tbs. (1/4 c. + 2 ½ Tbs.)
4 eggs	8 Tbs. (1/2 c.)	10 Tbs. (1/2 c. + ½ c.)

*Water reconstitution amounts may vary depending on what brand of powdered eggs you are using. Read the reconstitution directions before making.

Unflavored Gelatin

(A substitution for Eggs)

Amount	Gelatin	Water
1 egg	1 tsp.	3 Tbs. cold water, ¼ c. boiling water
2 eggs	2 tsp.	½ c. cold water, ½ c. boiling water
3 eggs	3 tsp.	⅓ c. + 3 Tbs. cold water ¾ c. boiling water
4 eggs	4 tsp.	¾ c. cold water, 1 c. boiling water

Gelatin mixing instructions: Before starting to mix cookies, cakes, or something else, place cold water in a mixing bowl and sprinkle the gelatin in it to soften. Mix thoroughly. Add all the boiling water until it is dissolved. Place mixture in the freezer to thicken while preparing the batter. When a recipe calls for an egg, take the mixture and whip it until it is frothy. Then add it to the batter. (Vicky Tate, *“Cooking with Home Storage,”* p. 164)

