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Powder And Baking Soda - 1 Teaspoon 5 Grams Eggs 1

Large Egg, Whole 48 Grams (without The Shell) 1/2

Egg 24 Grams 1 Large Egg Yolk 18 Grams 1 Large Egg

White 30 Grams 1 Whole Egg, Whisked 3 Tablespoons

1 Large Egg White 2 Tablespoons 1 Large Yolk 1

Tablespoon (approx) Egg Wash 1 Whole Egg Whisked

With 1 Tablespoon (15 MI) Water 1 Egg Can Be

Substituted With 2 Egg Whites Where Suitable ... Feb

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