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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
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