

Flax Eggs Recipe

If you are allergic to eggs or are vegan, these flax eggs are a fantastic replacement for eggs in your baking recipes – and they are very simple to make!

Be sure that you have ground flaxseed and not whole flaxseed. It will not work the same with the whole flaxseeds!

BEST INGREDIENTS EVER:

- 1 tablespoon ground flaxseed (*preferably fresh ground from the seed at home in a coffee grinder or other seed grinder*)
- 3 tablespoons fresh, spring water

HOW TO MAKE YOUR MASTERPIECE:

1. Pour all ingredients into a bowl and mix well
2. Once mixed, place in fridge for 15 minutes and let sit
3. Use in your recipe!



Questions or need support? Reach out anytime:

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