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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
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