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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 Ml)  
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Teaspoon Salt 122 Teaspoons = \$2.34 3/4 Cup Sour

Cream 2 Cups = \$1.98 2 Eggs 12 Eggs = \$2.68 1

Teaspoon Vanilla 12 Teaspoons = ... 9th, 2024.

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