

Powdered Eggs

The shelf life for a can of unopened whole powdered eggs is about five years. Once opened, powdered eggs should be refrigerated and used within about 12 months. Make sure opened powdered egg containers have a tight fitting lid because they tend to absorb other odors and moisture and will become lumpy.

You can reconstitute powdered eggs using two different methods:

- 1) Place measured **warm** water in a bowl. Sprinkle measured egg powder over the water and whip to blend thoroughly. It is best to reconstitute only the amount needed.
- 2) Combine all dry ingredients called for in the recipe including the dry egg powder. Add the water needed to reconstitute the egg to the other liquids called for in the recipe.

Carefully read the label directions for reconstituting powdered eggs. Typically 1 tablespoon of whole egg powder combined with 2 tablespoons of warm water equals one fresh egg.

IMPORTANT NOTE: DO NOT use eggs in raw or uncooked products such as eggnog, salad dressing, or ice cream. Use dry eggs ONLY in well cooked foods.

In my testing, I have found two types of dried eggs: powdered eggs and egg crystals. Egg crystals are significantly more concentrated and significantly more expensive. However, egg crystals were significantly better as scrambled eggs and omelets. In fact, apparently egg crystals are sold to restaurants that serve them daily and customers rarely know they are not eating fresh eggs. Honestly, these eggs were delicious. On the other hand, powdered eggs were absolutely HORRIBLE as scrambled eggs. They worked very well in baked goods. The end product of texture and taste was exactly the same as a fresh egg (exception: powdered eggs did not fair well in baked goods where the main ingredient was eggs).

Conclusion: Store egg crystals to use as scrambled eggs. However, because of the high expense of egg crystals, I would store whole egg powder for use in baked goods.

PANCAKE AND WAFFLE MIX

Combine:

8 cups white or whole wheat flour
¾ cup powdered butter, margarine, or shortening
¾ cup powdered milk
¾ cup brown or white sugar
¾ cup dehydrated whole eggs
1/3 cup baking powder
1 scant Tbsp. salt

PANCAKE AND WAFFLE MIX (Mini-Mix)

Combine:

1 cup white or whole wheat flour
1-1/2 Tbsp. powdered butter, margarine or shortening
1-1/2 Tbsp. powdered milk
1-1/2 Tbsp. brown or white sugar
1 Tbsp. dehydrated whole egg
1 tsp. baking powder
1/8 tsp. salt

Combine 1 scant cup Pancake Mix and 1 cup water. Let stand one minute and cook on a hot, oiled griddle. Try spooning Pancakes with a gravy ladle for uniform size. Turn when bubbles break on top. Makes six 4" pancakes.