Classic Scrambled “Eggs”

Serves 1

Multiply recipe below for your desired quantity of “eggs”

Ingredients:

- 2 level Tbsp VeganEgg™
- 1/2 cup ice cold water
- 1 tsp vegan butter (enough to lightly oil pan)

Instructions:

1. Melt vegan butter in a pre-heated medium-sized skillet set to medium-high heat.
2. Whisk or blend “egg” ingredients until smooth.
3. Pour mixture into skillet (”egg” should sizzle in pan) and immediately begin to scramble.
4. Scramble frequently and evenly with a spatula until eggs are firm.
5. VeganEgg™ takes longer than regular eggs, so we recommend 6-8 minutes or until fully cooked.

Season to taste and enjoy!