

**BREADS AND SWEET DOUGHS No.D 017 00**  
**EGG WASH**

**Yield** 100

**Portion** 3 Cups

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
428 cal	16 g	36 g	23 g	989 mg	457 mg	458 mg

**Ingredient**

EGGS,WHOLE,FROZEN  
MILK,NONFAT,DRY  
WATER

**Weight**

8 oz  
7/8 oz  
1 lbs

**Measure**

3/4 cup 3 tbsp  
1/4 cup 2-1/3 tbsp  
2 cup

**Issue**

**Method**

- 1 Combine eggs, milk, and water; mix well. CCP: Refrigerate at 41 F. or lower until ready to use.
- 2 Brush over shaped dough before or after proofing.

**Notes**

- 1 In Step 1, 2-1/2 ounces canned dehydrated egg mix combined with 3/4 cup warm water may be used for whole eggs.