

Vegan Scramble & Cooking Eggs

1. **JUST Egg**

A mung bean-based liquid egg substitute that scrambles like real eggs. Available in original, folded, and sous vide varieties. Widely praised for its taste and texture. [Green Queen](#)

2. **Follow Your Heart VeganEgg**

A soy-based powder that, when mixed with water, creates a scramble with a rich, egg-like flavor. Ideal for those seeking a traditional scramble experience. [Make It Dairy Free](#)

3. **Simply Eggless**

A chickpea flour-based liquid egg replacer, offering a savory flavor profile. Suitable for scrambles and omelets. [Green Queen](#)

4. **Zero Egg**

A versatile product that can be used in scrambles, baking, and as a binder. Known for its neutral flavor and ease of use. [Green Queen](#)

Ready-to-Eat Vegan Egg Products

5. **JUST Egg Folded**

Pre-cooked, microwaveable patties made from mung beans. Convenient for breakfast sandwiches or quick meals. [Green Queen](#)

6. **WunderEggs**

Vegan hard-boiled egg alternatives made from nuts, coconut milk, and konjac. Mimic the appearance and texture of traditional hard-boiled eggs. [Sporked](#)

Vegan Egg Alternatives for Baking

7. **Bob's Red Mill Egg Replacer**

A versatile powder blend suitable for baking. Made from potato starch, tapioca flour, and leavening agents. [Sentient](#)

8. **The Vegg Vegan Egg Yolk**

A powder that, when mixed with water, creates a yolk-like consistency. Perfect for dishes like vegan benedict or deviled eggs. [Sentient](#)