



Truffled Egg Patties



1/6th of recipe (2 patties): 51 calories, 1.5g total fat (1g sat. fat), 175mg sodium, 1.5g carbs, 0g fiber, 0.5g sugars, 6.5g protein

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Prep: 5 minutes **Cook:** 15 minutes



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Ingredients

1 1/2 cups (about 12 large) egg whites or fat-free liquid egg substitute
1/4 cup whipped cream cheese
1/2 tsp. [Sabatino Tartufi Truffle Zest Seasoning](#), or more for topping
Optional seasonings: salt, black pepper

Directions

Preheat oven to 350°F. Spray a [12-cavity whoopie pie pan](#) with nonstick spray.

In a medium-large bowl, combine egg whites/substitute, cream cheese, and Truffle Zest Seasoning. Whisk well.

Evenly distribute egg into the cavities of the pan.

Bake until firm and cooked through, about 12 minutes.

MAKES 6 SERVINGS

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