If you need an egg substitute in chocolate chip cookies, mashed bananas or unsweetened applesauce work well to add moisture and binding. Another popular option is a flaxseed egg: mix 1 tablespoon of ground flaxseed with 3 tablespoons of water and let it sit until it gels. Silken tofu or yogurt can also be used to maintain the chewy texture. Each substitute slightly alters the flavor and texture, so choose based on your preference and dietary needs.