EASTER EGGS

Hard boiled eggs Food Colouring White Vinegar Olive Oil Craft glue Glitter Wax crayon

DIRECTIONS/IDEAS FOR DECORATING EGGS

- For each dye bath combine 1/2 cup boiling water with 1 tsp vinegar and 10 drops of food coloring in a cup or small jar. Make extra colours by mixing colours together 5 drops red and 5 drops yellow, for orange for example, or 6 drops blue and 4 drops green for turquoise etc.
- Dip hard-cooked eggs in dye bath for 3-5 minutes, extend time for richer color. Try using tongs to dip only half an egg in one color, then dip other half in a different color.
- Use tongs or a slotted spoon to remove eggs and place on wax paper to dry, blot any excess with a paper towel.
- For tie dyed eggs, add 1 tbsp olive oil to the mixture and stir with a fork. Roll egg gently in bath to pick of streaks of color. Remove egg from bath and blot oil off with a paper towel, then dry on wax paper. Once dry, lightly dip in another color if desired.
- For glitter eggs, brush dried dyed egg with a thin layer of craft glue. Spoon glitter over egg, allow to dry on wax paper. To put glitter on only part of an egg (half blue, half red for example), use masking tape over the un-glittered part (or use stickers for shapes) and once dry remove masking tape and glue/glitter the remaining area.
- You can use a white or light coloured crayon to write names, numbers or draw shapes and pictures.
- If you plan to eat your easter eggs, never leave them unrefrigerated at any point for more than 2 hours.



How to Make Natural Easter Egg Dye

- 1. Combine 1 quart water and 2 tablespoons white vinegar in a medium pot.
- 2. Bring it to a boil, add your dye ingredients for yellow, blue, pink, and orange eggs (ingredients specified below!), and lower the heat. Simmer for 30 minutes. Let cool.
- 3. Strain the dye before adding the eggs. Once strained, add eggs and let soak for at least 30 minutes. For a more vibrant egg, let it soak longer. When it reaches the desired color, remove with tongs and pat dry with paper towels.



Pink Eggs

Soak four cups of chopped beets in mixture for 30 minutes. Strain, then allow eggs to sit in liquid for 30 minutes or more, depending on how deep you want the color to be.

Orange Eggs

Add 4 cups of yellow onion skins to mixture. Simmer for 30 minutes, strain, and allow eggs to sit in liquid for 30 minutes. For a brighter orange, leave the eggs to sit in the dye overnight in the fridge.

Yellow Eggs

Add 3 tablespoons of turmeric to the boiling water. Simmer for 30 minutes, let cool, and soak eggs in mixture until they reach the desired shade. (FYI, since turmeric is notorious for staining your skin, you'll want to wear rubber gloves when handling yellow eggs.)

Light Blue Eggs

Add 3 cups of chopped red or purple cabbage to mixture. Simmer for 30 minutes, strain, and allow eggs to soak overnight for brightest shade.

Dark Blue Eggs

Add 4 cups of blueberries to mixture. Simmer for 30 minutes, strain, and let eggs sit in liquid for 30 minutes or more for deeper tones.