

Easter Eggs to Dye For

Easter Egg Decorating is a long-held tradition with endless opportunities for expression creativity. Whether you prefer painting or dipping, there are a few techniques to get the job done well.

Eggshell Emptying Technique:

Give your Easter eggs an extended time to shine as the centerpiece of your table. Follow these simple steps to empty the eggs from their shells – you'll just need a baster, needle and cup:

- Wash the egg, using water warmer than the egg, then dry it.
- With a sterilized long needle or small, sharp skewer, prick a small hole in the small end of the egg and a large hole in the large end, piercing the yolk to break it.
- Carefully chip away bits of shell around the large hole until it's big enough to accommodate the tip of a baster.
- Hold the egg large-end down over a cup, insert the baster and press the bulb to push air into the egg, letting the contents fall into the cup.
- Rinse the empty shell under cool running water and stand it on end to drain and dry.

DYE-HARD HINT: Use the contents of the emptied eggshells immediately in a recipe such as a [casserole](#), [custard](#), [quiche](#) or [cake](#) that calls for egg whites and yolks to be mixed.

To-Dye-For Natural Colors:

Natural egg dyes can easily be constructed from common household ingredients, creating eggs in beautiful, subdued shades. Follow these simple steps:

- Start with either hard-boiled eggs or emptied eggshells and choose your colors via the chart below.
- Toss your choice of a handful of one of the materials into a saucepan. You can use your own judgment about quantity, this is an art – not a science!
- Add tap water to come at least one inch above the dyestuff (this will be about 1 cup of water for each handful).
- Bring the water to a boil, reduce the heat and simmer about 15 minutes or up to an hour, depending on your color preference.
- With a very fine strainer or cheesecloth, strain the dye mixture into a liquid measuring cup.
- Add 2 to 3 teaspoons of white vinegar for each cup of strained dye liquid.
- Pour the mixture into a small bowl that's deep enough to completely cover the eggs you want to dye.
- Let the eggs stand until they reach the desired color (for emptied eggshells, stir or rotate for even coloring).
- With a slotted spoon or wire egg holder, remove the eggs to a rack or drainer and allow the eggs to dry thoroughly.

Naturally-Dyed Eggs Color Guide	
Desired Color	Ingredient Options
Yellow/Orange	Yellow onion skins, ground turmeric, orange or lemon peels, carrot tops, celery seed or ground cumin
Blue	Canned blueberries or red cabbage leaves
Red/Orange	Paprika
Gray	Purple or red grape juice or beet juice
Warm Brown	Strong brewed coffee, dill seeds or chili powder
Pink	Fresh beets, cranberries, radishes or frozen raspberries
Green	Spinach leaves or yellow delicious apple peels

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DYE-HARD HINT:

After your eggs dry, you can rub the eggs with cooking oil or mineral oil to give them a soft sheen. If you won't be coloring your eggs right after cooking them, store them in their cartons in the refrigerator. Don't color or hide cracked eggs.

"Dyeing" for more?

See these tips come to life by visiting the Incredible Egg on IncredibleEgg.org, [Instagram](#), [Twitter](#), [Facebook](#) and [Pinterest](#). Additionally, follow along on social media with the hashtag #EasterEggFails to see what happens when your egg decorating doesn't go as planned, and submit your Easter egg fail photos to enter for a chance to win a year's supply of eggs and an egg swag bag.

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