



Multi-colored Easter eggs

15'
Hands on

25-30
Portion(s)

1
Difficulty



Method

1st way

- Add the egg white into a mug, add the vanilla extract, and mix.
- With a [pastry brush](#), spread the eggs with the mixture and add them into a bowl where you have already added the [gold glitter](#).
- Remove and serve.

2nd way

- Divide the rice into 4 plastic glasses.
- In each glass, add a different food coloring paste and mix well with a spoon.
- Add 1 egg into each glass and shake for 20-30 seconds until they are well dyed.
- Remove and serve.
- You can also make several color combinations by placing a dyed egg into a glass with another color.

3rd way

- In a loaf pan add the [whipped cream](#) or the shaving cream.
- With some wooden skewers, mix and swirl each color in the whipped cream.
- Immerse the eggs and leave them in for 10-15 minutes.
- Remove them, wipe them, and serve.

Ingredients

1st way

- 10 [red eggs](#)
- 1 egg white
- 1 teaspoon vanilla extract
- [edible gold glitter](#)

2nd way

- 10 white eggs, boiled
- 280 g rice
- ½ teaspoon [red food coloring paste](#)
- ½ teaspoon [black food coloring paste](#)
- ½ teaspoon [orange food coloring paste](#)
- ½ teaspoon [blue food coloring paste](#)

3rd way

- [whipped cream](#) or shaving cream
- ½ teaspoon red food coloring paste
- ½ teaspoon [yellow food coloring paste](#)
- ½ teaspoon blue food coloring paste
- 10 white eggs, boiled

Διατροφικός πίνακας

Nutrition information per portion

81 Calories (kcal)	5.5 Total Fat (g)	1.5 Saturated Fat (g)	0.0 Total Carbs (g)
4%	8%	8%	0%
0.0 Sugars (g)	8.1 Protein (g)	0.0 Fibre (g)	0.21 Sodium (g)
0%	16%	0%	4%