



Dyed Easter Eggs with Patterns

30 minutes

Hands on

20

Portion(s)

1

Difficulty



Ingredients

- 20 eggs
- red egg dye, for eggs that have already been boiled
- some leaves and flowers
- 1 cup of wine vinegar
- 1 pair of women's stockings, cut in to pieces to wrap around the eggs
- oil, for shining eggs

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)	0.22 Sodium (g)
0%	16%	0%	4%

Method

- Boil the eggs according to the directions specified on the package of dye.
- Set them aside to cool.
- Very carefully place a leaf or flower on to each egg.
- Very carefully wrap each egg in a piece of stocking, tightly. You want the leaf or flower to stick on the egg securely. If it doesn't, the dye will pass under the leaf or flower and you won't get the desired effect.
- Place a wide pot full of cold water and the vinegar over heat.
- Add the wrapped eggs in one layer.
- Follow the directions on the package to dye the eggs.
- When ready, unwrap and lightly rinse without rubbing.
- Pour some oil on to a soft cloth and gently rub on to the eggs to make them shine.

Tip

The nutritional chart only refers to the chart.