

Easter Eggs



Easter Egg Designs,
Tips for Perfect
Hard Boiled Eggs &
Egg Recipes



RECIPE  LION fave crafts

Easter Eggs: Easter Egg Designs, Tips for Perfect Hard Boiled Eggs & Egg Recipes eBook

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Letter from the Editors

Happy Easter, Readers!

It's Spring and Easter is quickly approaching. If you're like many of us, your memories of coloring Easter eggs involved vinegar, little cups, and color tablets from a box (or food coloring). The little metal dipper was never shaped right to really support the eggs, so one "kersplunk-splash-oh-no" and there was a stain on Mom's table, no matter how well you tried to protect it with newspaper.

Today we're looking for other dyeing options (though I imagine they've re-engineered that metal dipper). Do you want to explore natural dyeing techniques (pg. 5 and 6)? Or do you prefer to get innovative with supplies from your craft room (pg. 8 and 9)? Either way, FaveCrafts has some great ideas for coloring eggs in this Easter egg eBook. We even have a tutorial on how to blow out the yolk and white of the eggs instead of boiling them if you want your colored Easter egg shells to last longer (pg. 7).

RecipeLion wanted to get in on the Easter action too, so we have a GREAT tutorial on how to make a perfect hard-boiled egg (pg. 10). Once Easter's over, you've got to eat those eggs, so we added some recipes that call for hard-boiled eggs, from traditional Classic Deviled Eggs (pg. 12) to Easter Egg Bread (pg. 11). We even tracked down a recipe for an Edible Easter Basket (pg. 13).

You can find more craft projects, great activities for kids and decorating ideas at www.FaveCrafts.com. For fantastic recipes for every meal, head over to www.RecipeLion.com. Our eBooks, like all of our craft projects and recipes, are absolutely FREE. Please feel free to share with family and friends and ask them to sign up at our website for free newsletters from RecipeLion.com and FaveCrafts.com.

Happy Easter!

The Editors of FaveCrafts and RecipeLion

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Preparing & Coloring Your Eggs

How to Naturally Dye Easter Eggs

By Candace Liccione for Inspired at Home



Instead of purchasing chemical dyes this Easter, Candace Liccione for [Inspired at Home](#) shows us how to use natural fruit and vegetable dyes to color eggs. Natural dyes do not color as brightly but their natural beauty is stunning. Show kids how people colored food and clothing before chemical dyes. You can eat the hard-boiled eggs after dyeing with fruits and vegetables, but be aware that they might take on the color and taste of the dye. You can dye brown or white eggs, as some dyes work well on both.

To find out if an egg is raw or hard boiled, spin it on its side. A raw egg will wobble unsteadily and a hardboiled egg will spin easily.



Above: blueberry dye on brown egg and two natural brown eggs

To dye your eggs, place your pre-boiled eggs into any of the following dye baths:

Red Dye

- 2 beets
- 2 cups of water
- 1 tablespoon distilled vinegar

Bring beets and water to boil. Simmer at low heat for 15 minutes. Cool and strain and add vinegar.

Blue Dye

- 1 package frozen or fresh blueberries
- 2 cups of water

Bring blueberries and water to a boil. Crush berries with a fork. Lower heat and simmer 15 minutes. Cool and strain into a cheese cloth lined strainer.

Very Light Yellow Dye

- 2 cups packed onion skins
- 3 cups of water

Bring onion skins and water to a boil. Lower heat and simmer for 15 minutes. Cool and strain. (Note: You do not use vinegar when making the onion dye.) Onion skins do not create much color but are fun to do.

Golden Yellow

- 2 Tbsp. turmeric

Follow above instructions. Be careful in handling turmeric; it stains easily, so protect your countertops, rinse your sink right away, and protect your hands so they don't turn yellow.

Have fun creating your own colors!

Red/Pink: fresh beets, canned or frozen cherries, crushed cranberries

Light Orange: yellow onion skins

Light Yellow: lemon/orange peels, ground cumin

Light Green: spinach

Blue: crushed blueberries or red cabbage leaves. That's right! Red cabbage makes blue dye - just pre-boil leaves for 30 minutes.

Beige: coffee

Natural Dye Easter Egg Tutorial

By Nikki Drachler for Void Where Prohibited blog

Learn how to dye your Easter eggs with fruits and vegetables using this easy Easter egg tutorial. Using natural foliage from your backyard you can create unique transfers to imprint on the Easter eggs for spring crafts with true beauty.



Materials:

- White eggs
- Red onion peels
- Yellow onion peels
- Green tea
- Beets
- White vinegar
- Toothpicks
- Random leaves and flowers
- Pantyhose



Crafter's Note: If you are willing to look like a dork, this should not cost you much. I simply ignored weird looks as I took all of the fallen onion peels from the bin at the store. I happened to need one onion so I bought one for good measure. But I could have walked out with their trash with my head high. I had to buy a beet and two dozen eggs – that's it. The flowers and leaves were all stuff I collected on the walk home. Everything else I already had.

Instructions:

1. I chopped up the ingredients as best I could (the beets went into the blender) and started cooking them ahead of time. In each pot, I put about three spoons of vinegar to help the color stick to the eggs better.
2. I hollowed out the eggs (tedious, but see page 7 if you're interested) and cut the pantyhose into sections a few inches long. I tied off one side and placed the egg and some of the leaves and flowers inside (with flowers or leaves pressed up to the egg), pulled the pantyhose really tight and tied off the other side to make little packets.
3. Once I had all the eggs prepared and the ingredients had been cooking for a while, I did my best to fill all of the eggs with water so they would not float so much when I put them in the pots, for better coverage. As the water filling process took much longer than I guessed it would some of the eggs were in the pots for much longer than the others. That is OK, now I have some very dark eggs and some very light eggs.
4. When everything was done cooking I flipped over the egg carton and put toothpicks in the bottom to make a handy little drying rack.

Finished Eggs:

Yellow Onion: I would say that this is my favorite color, very deep and rich, even if the eggs were not in the mixture for too long. Very even coverage of color as well.



Red Onion: A very earthy brown color. Like the yellow onions, the eggs took color quickly with very uniform coverage. If you do not have a lot of time to color eggs, I would use the onion peels for quick results.



Green Tea: The green tea eggs had an interesting effect. Two of the eggs took color from the flowers that were pressed on them. Green tea gave me less even coverage but the color was a pretty buttery gold.



Beets: When I got up this morning, the beet eggs had dried into a very pretty speckled pink. I think

that the residue had to fully dry for the color to come out. The bottom left egg is what happens if you wash the egg before it is dry (there was a lot of beet residue on the egg and I got lazy and just ran it under water to clean it off)...DON'T WASH THESE! Just flick the beet bits off and put them aside.



How to Drain the Yolk from an Egg for Hollow Easter Eggs

By Kristen Prosis

If you want to use egg decorations for longer than a couple of weeks, I recommend draining the yolk and white out of the center of your egg. This will help you avoid any rotten-smelling decorations when Easter rolls around.

Materials:

- Raw egg
- Safety pin
- Bowl

Instructions:

1. With your raw egg in one hand, carefully puncture one end with the safety pin. Be very careful.
2. Move the pin around so that the hole becomes larger, and hopefully the yolk will break.
3. Puncture the other end of the egg in the same way.
4. Hold the egg over the bowl and allow the yolk to drain. This could take a while.
5. To speed up the process, try blowing into one end (pointing down) to help the yolk move out faster.

6. When you no longer feel yolk moving around inside, rinse off the outside and let dry.
7. Repeat this process for as many eggs as you want to decorate.

Egg Decorating Ideas:

- Dredge the egg shell in glue and cover it in glitter. This works best if the glitter is in a bowl so the egg can be fully submerged. Disco eggs!
- Go into your backyard and pick up pretty findings from nature – leaves, flower petals, grass. Glue these bits to your eggs for a rustic look to your Easter basket.
- In the same way that kids get excited about gingerbread houses at Christmas, Easter egg decorating can be just as fun. Glue gum drops and other decorative candies to your egg shells to make them absolutely scrumptious. The only difference with a gingerbread house and an egg is that you can't eat this one!
- Use scrap fabric to decorate your egg shells in different patterns. Use patches to make a quilt-style egg or make little clothes that are reminiscent of Humpty Dumpty.

Wild Misted Easter Eggs

By Terri Sproul

Decorate your Easter Eggs this year with a technique from Terri Sproul. You can draw any design you want with the resist and use different colors for different looks.



Materials:

- Eggs – hard boiled or remove the insides
- Memories Mists – any color you want
- Memories Mists – Iridescent
- Memories Resist
- Additional embellishments as desired

Instructions:

1. Hard boil your eggs or use the old blow them out method. To do the blow out method: You poke a small hole in both end of the egg carefully. You blow into the hole on one end and the egg will come out of the hole on the other end. (See pg. 7 for more information.)
2. Make sure you egg is DRY, this is a very important step – because the Memories Resist will not stick to a wet egg.
3. Draw any design or image you want onto the egg surface. Then you open your bottle of Memories Resist you will notice a small nib, which will allow you to make many different designs on the surface of your eggs. Set your eggs aside to dry, you will know your Memories Resist is dry when it turns from a milky blue color to almost clear, which will take approximately 10 to 15 minutes.
4. After the Memories Resist is dry, it turns from a milky blue color to clear, spray with Memories Mists (any color you want), if you want to add more then one color let the Memories Mists dry between each color.
5. Peel off the Memories Resist to revile your design.
6. Finish off your egg with Memories Mist Iridescent Spray.

Egg Stravaganza Dimensional Eggs

By Judi Kauffman for Sakura of America

Create a collection of beautiful Easter eggs with Sakura of America Sticklers™ vinyl outline stickers and a Sakura's Glaze® and Soufflé™ pens. The dimensional inks dry in only a few minutes on the egg surface of your choice. Click [here](#) for the [porcelain container](#) shown.



Materials:

- Eggs (see Eggs section, below)
- Sakura of America Sticklers™ vinyl outline stickers in silver or gold
- Sakura of America Glaze® dimensional ink pens
- Sakura of America Soufflé™ dimensional ink pens
- For optional dimensional additions (butterfly, etc.,) you also need:
 - Small piece of clear acetate
 - Scissors
 - Ranger Glossy Accents

Egg:

Hen's eggs: Hard boil and dye the eggs. Make sure eggs are dry and at room temperature

before you begin to decorate them. (Warning: un-refrigerated eggs are decorative only - not to be eaten later!) Option: Blow the egg white and yolks out of the shell before you dye and decorate them.

A hint for working on real eggs: You can keep the eggs from rolling while you work on them by putting them on top of an old terrycloth towel inside the lid of a box (a shoe box is perfect). The towel will also hold the eggs in place while the ink dries.

Plastic eggs: No preparation needed. If eggs are to be filled with candy or small gifts, make sure to cut the Sticklers stickers if they would overlap the place where the halves join so the two halves of the egg can be taken apart, or avoid decorating that portion of the egg. It is easiest to fill the eggs AFTER they are decorated.

Wood eggs: Base coat with acrylic paint.

Paper mache eggs: Base coat with paint formulated for paper surfaces.

Glazed porcelain or ceramic eggs: No preparation needed.

Instructions:

1. Arrange one or more butterfly, flower or dragonfly vinyl outline stickers on the egg.
2. Place the egg on a terry cloth towel so it won't roll. Fill in the stickers using Souffle pens where you want pastel opaque color, using Glaze pens where you want translucent color, or a combination of the two. Work on a few sections at a time so that the areas of the sticker where the ink is wet remain on top of the egg. **DO NOT ROTATE THE EGG TO WORK ON OTHER AREAS TILL THE INK IS THOROUGHLY DRY.**
3. Add dots or other details as shown or as desired.
4. For a dimensional addition (butterfly, dragonfly, leaf, flower, etc.) place the desired sticker on acetate. Color it, cut it out, and bend back the wings, petals, or a stem. Attach the dimensional element to the egg using a small dab of Ranger Glossy Accents to glue it in place.

How to Boil Perfect Eggs

By Nina Hoffman, RecipeLion.com

You might not think that something as mundane as how to boil perfect eggs would be a topic up for debate, but evidently, it is. There seem to be 2 primary schools of thought on how to boil perfect eggs: Put them in the pot first then boil, or boil first then put the eggs in. **Here is method one:**

1. Get a saucepan that is at least twice as tall as your eggs and place your eggs gently in the pot.
2. Put cold tap water into the pot enough to cover all the eggs. This method will help prevent your eggs from cracking.
3. Place the pot, uncovered, on a burner on either an electric or gas stove (doesn't matter which), and turn the heat up to high.



4. Once the water starts to boil, you can proceed one of two ways: 1. Let the eggs boil for 3 minutes, then remove from heat and cover, letting sit (covered) for another 8 to 10 minutes ... OR 2. Let the eggs boil for 12 minutes.
5. Remove the pot from the heat and place it in the sink, running cold water into it for 2-3 minutes. Add ice to help chill the eggs faster,

if you intend to peel them right away; if not, pat them dry with a paper towel and refrigerate until ready to decorate, eat, or use in other cooking preparations. In any case, chilling the boiled eggs quickly will help prevent that harmless greenish cast the yolks sometimes tend to take on.



The **second popular method** for how to boil perfect eggs is not dissimilar from the first, except that you wait for the water to come to a rolling boil *before* putting the eggs in.

One thing to know about how to boil perfect eggs is to *not* use fresh/recent eggs, but rather use eggs that are a week or two old before boiling. This makes them easier to peel. Another secret of how to boil perfect eggs is to make sure they actually do boil. If you simply cook them over low heat for a long period of time, rather than getting them up to a good rolling boil, they will also be much harder to peel.

Using your hard-boiled eggs

Easter Egg Bread

Everyone loves good Easter recipes, and you're going to love this amazing Easter Egg bread! You can relax while the dough rises, have fun coloring Easter eggs, and put it all together. Try it yourself!

Serves: 16

Preparation and Rise Time: 3 hr 35 min

Cooking Time: 30 min

Ingredients:

- 1/4 cup sugar
- 1 teaspoon salt
- 1 package active dry yeast
- 3 1/2 cups all-purpose flour
- 2 tablespoons butter
- 2/3 cup milk
- 9 eggs
- 2 tablespoons grated lemon peel
- 1 Easter egg coloring kit
- 1 teaspoon water

Instructions:

1. In bowl, mix sugar, salt, yeast, and 1 cup flour.
2. Heat butter and milk until warm.
3. With mixer at low speed, beat liquid into dry ingredients.
4. At medium, beat 2 minutes.
5. Beat in 2 eggs, 1 egg white, and 3/4 cup flour, beat 2 minutes.
6. Stir in lemon peel and 1 1/4 cups flour.
7. On floured surface, knead dough about 5 minutes, working in about 1/2 cup flour, place in greased bowl, turning to grease top.
8. Cover, let rise in warm place until doubled, about 1 1/2 hours.
9. Meanwhile, dye 6 eggs your favorite colors, following label directions from Easter-egg coloring kit, but **do not hard-cook eggs**; set aside.
10. Punch down dough, turn onto floured surface, cover for 25 minutes.
11. Grease large cookie sheet.
12. Cut dough in half, form each half into a 30-inch long rope.
13. On cookie sheet, twist ropes together to form ring, leaving holes for 5 eggs.
14. Cover, let rise until doubled, about 1 1/2 hours.
15. Preheat oven to 350 degrees F.
16. Insert raw, colored eggs into holes in twist, place 1 egg in center.
17. In cup, beat egg yolk with water, use to brush dough.
18. Bake 30 minutes or until golden. Cool on wire rack. Yields 1 loaf.

Egg Supreme

Preparation Time: 10 min

Cooking Time: 25 min

Ingredients:

- 12 hard-boiled eggs, peeled and cut into quarters lengthwise
- 1/4 cup butter
- 1/2 cup chopped onion
- 2 tablespoons flour
- 1 tablespoon curry powder
- 1 13.5 oz. can evaporated milk
- 2 tablespoons lemon juice
- 3 tablespoons tomato paste (or more, enough for it to turn pink)
- salt and pepper to taste

Instructions:

1. Saute the onions in the butter until translucent.
2. Stir in the flour and curry powder and cook 2-3 minutes.
3. Stir in milk, cooking over medium heat, stirring until it forms a thickened sauce.
4. Add remaining ingredients including the eggs and correct the seasonings.
5. Serve over hot white rice. I like to sprinkle it with a little minced scallion.

Classic Deviled Eggs



Deviled eggs are a classic holiday party recipe. Turn your leftover Easter eggs into deviled eggs using this quick and easy recipe.

Ingredients:

- 6 hard-boiled eggs
- 1/8 teaspoon salt
- 1 dash pepper
- 1/4 cup mayonnaise
- 1 teaspoon pickle relish (or more to taste)
- Pickle juice from jar

Instructions:

1. Halve the eggs and take out yolk. Mash yolk and add remaining ingredients.
2. Just add enough pickle relish to taste, along with a little bit of juice from the jar, approximately 1/4 teaspoon.
3. Fill the eggs.

Note: Like this recipe? Then you'll love our collection of [10 Easy Deviled Eggs Recipes!](#)

Polish Easter Egg Soup

For a menu of the best ever Easter dinner recipes, be sure to include this recipe Polish Easter Egg Soup. It's easy, it's traditional, and it's delicious!

Serves: 12

Preparation Time: 20 min

Ingredients:

- 1 pound bacon
- 36 large hardboiled eggs, sliced
- 1 pound polish sausage, sliced
- 1 pound ham, cubed
- water
- fresh grated horseradish, to taste

Instructions:

1. Fry the bacon and cut it into 1-inch pieces.
2. Slice the eggs and sausage.
3. Cut up the ham into 1/2-inch cubes.
4. Put everything into a large pot and cover with hot water.
5. Bring to a boil.
6. Simmer until the egg yolks are well dissolved.
7. Serve with horseradish to suit your taste.

Edible Easter Basket

Want to really "wow" them at Easter this year with your baking prowess? Make this adorable, edible Easter basket to put all your yummy Easter dessert recipes in, and they'll be thanking you from now until NEXT Easter!

Yields: 1

Cooking Time: 1 hr 5 min

Ingredients:

- 3 cups flour
- 2 packages dry yeast
- 1 cup milk
- 4 tablespoons butter
- 1 teaspoon sugar
- 1/2 teaspoon salt
- 2 egg yolks

Instructions:

1. Combine flour with yeast.
2. Heat milk and butter and add to flour mixture, along with salt and sugar. Mix well.

3. Form a ball and leave it to rise.
4. Preheat oven to 350 degrees F.
5. On a flat surface, roll three-quarters of dough with rolling pin until you get a 10" square. Cut into 24 strips. Lay 12 strips next to each other, and use the other 12 to weave between them.
6. Place an ovenproof bowl upside down on a cookie sheet, then coat the bowl with butter. Place the basket strips on top of the bowl; cut the ends. Brush the strips with egg yolk.
7. Bake for 45 minutes, but after 20 minutes, cover the strips with aluminum foil.
8. Remove from the oven and let it cool.
9. Roll the remaining dough into a rectangle; cut it into 3 strips (to create a rim for a basket).
10. Braid the strips and place them on a cookie sheet. Brush with egg yolk and bake for 20 minutes.
11. Gently remove basket from bowl and pin the rim onto it with toothpicks.

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Included in this eBook:

- 2 ways to color Easter eggs naturally (shown left & right, pgs. 5 & 6)
- Decorating Easter eggs with craft products (pg. 8 & 9)
- How to Make a Perfect Hard-Boiled Egg (lower left, pg. 10)
- Classic Deviled Eggs (lower right, pg. 12)
- Egg Supreme (pg. 12)
- Polish Easter Egg Soup (pg. 13)

