

# Natural Easter Egg Dye



## INGREDIENTS

### Eggs & Finishing

- 6 hard-boiled eggs (white or brown), unpeeled and at room temperature
- 2 cups water (per dye bath)
- Distilled white vinegar
- Neutral oil (such as vegetable or grapeseed), for finishing

### Natural Dye Options (each mixed with 2 cups water)

- 2 cups shredded red beets — yields pink on white eggs, maroon on brown
- 2 cups red onion skins — yields lavender on white eggs, reddish tones on brown
- 2 cups yellow onion skins — yields orange on white eggs, rusty red on brown
- ¼ cup ground turmeric — yields vibrant yellow eggs
- 2 cups chopped purple cabbage — yields blue on white eggs, green on brown
- 2 cups blueberries — yields soft blue tones
- 2 cups dried hibiscus flowers — yields indigo or lavender hues

## INSTRUCTIONS

1. In a small saucepan, combine 2 cups of water with your chosen dye ingredient (such as purple cabbage or onion skins). Bring to a boil over medium-high heat.
2. Reduce heat to low, cover, and simmer for 15–30 minutes, or until the liquid is a few shades darker than your desired egg color. To test, drip a small amount onto a white dish.
3. Remove from heat and let cool to room temperature. Strain through a fine-mesh sieve into a bowl or saucepan, pressing on the solids to extract as much liquid as possible. Discard the solids.
4. Measure the strained liquid and stir in 1 tablespoon of distilled white vinegar per 1 cup of dye.
5. Place 6 room-temperature, hard-boiled eggs in a medium bowl or quart-sized container. Carefully pour the cooled dye over the eggs, ensuring they are fully submerged.
6. Refrigerate for several hours or up to overnight, until the desired color is achieved.
7. Remove the eggs and gently pat dry with paper towels. For deeper, more vibrant colors, repeat the dyeing process, drying the eggs between each soak.
8. Once the desired color is reached, dry the eggs thoroughly. Lightly rub each egg with a small amount of neutral oil, then polish with a paper towel for a soft sheen.

Tip: Experiment with different natural ingredients to create a range of beautiful colors—each one is completely food-safe and edible!

