This year, plan to have nature help color your Easter eggs with natural dyes. Collect plant material listed below for a variety of shades. Experiment and have fun with this project. The result will be beautiful and unique eggs for your egg hunt.

**DYE MATERIAL** | **COLOR PRODUCED**
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Dandelions | Yellowish
Red cabbage leaves | Robin egg blue
Walnut shells | Dark red-brown
Orange peels | Light yellow
Carrot tops | Smoky grey-green
Fresh cranberries | Dark green
Yellow onion skins | Dark yellow or orange
Spinach | Light gold-green
Red beets | Light pink
Blackberries | Purple
Raspberries | Pale red
Strong brewed coffee | Light brown
Grape juice | Light purple

**How to color the eggs:**

Take a small amount of food material and place it in a pan, filled with 2 cups of cold water. Bring the water rapidly to a boil and allow to simmer 10 minutes. Turn off heat and cover, allowing dye to steep for 30 minutes. Remove food material and place dye into containers and refrigerate.

When dye is cold, place hard-cooked eggs into dye. Leaving the eggs in the dye overnight in the refrigerator will give the deepest colors. Experiment to see what tints and shades are best. Remove the eggs from the dyes and dry on a metal cake rack. Place eggs in refrigerator until it is time to use or hide them.

This information is valid for southeastern Nebraska. It may or may not apply in your area. Contact your local Cooperative Extension office for more information and resources.