

## Coloring Eggs with Natural Dyes

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.

<b>DYE MATERIAL</b>	<b>COLOR PRODUCED</b>
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.

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