



## Ombre eggs

Dye eggs in segments by adding water every few minutes to the color until the egg is completely colored. This can be done by using different types of dye.

## Naturally Dyed Easter Eggs

### **Pink**

#### *Ingredients:*

- 4 cups red beets, rough chopped
- 2 tablespoons vinegar
- 1 teaspoon salt
- 1 quart water

#### *Instructions:*

1. Combine beets, vinegar, salt and 1 quart of water, bring to a boil.
2. Simmer uncovered for 30 minutes. Strain the beets and set liquid aside.
3. Place hot liquid in a small saucepan, add the desired number of raw eggs and bring back to a boil.
4. Cook for 12 minutes and then turn off heat and steep the eggs for another 20 minutes. Stir occasionally for more even color.

### **Yellow**

#### *Ingredients:*

- 4 tablespoons ground turmeric
- 2 tablespoons vinegar
- 1 teaspoon salt
- 1 quart water

#### *Instructions:*

1. Combine the turmeric, vinegar, salt and water.
2. Bring to a boil and simmer uncovered for 30 minutes.
3. Once liquid has cooled, dip hard boiled eggs in solution. They will turn a light yellow very quick and will take on a vivid hue if soaked overnight in the fridge.

### **Green**

#### *Ingredients:*

- 6 cups spinach, rough chopped
- 1 tablespoon turmeric
- 2 tablespoons vinegar
- 1 teaspoon salt
- 1 quart water

#### *Instructions:*

1. Combine the spinach, turmeric, vinegar, salt and water, bring to a boil, and then simmer uncovered for 30 minutes.

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2. Strain the spinach and set the liquid aside.
3. Once the liquid has cooled, dip hard boiled eggs in the solution. They will turn a yellowish green after 30 minutes, and will take on a rich brownish-green if soaked overnight in the fridge.

### **Brown**

#### *Ingredients:*

- 1 quart very strong black coffee, cooled
- 2 tablespoons vinegar
- 1 teaspoon salt

#### *Instructions:*

1. Combine the ingredients in a medium-sized bowl, and set aside.
2. Dip hard boiled eggs in the mixture. They will be light brown after 30 minutes, and will turn medium brown if soaked in the fridge overnight.

### **Blue**

#### *Ingredients:*

- 4 cups purple cabbage leaves, rough chopped
- 2 tablespoons vinegar
- 1 teaspoon salt
- 1 quart water

#### *Instructions:*

1. Combine the cabbage, vinegar, salt and 1 quart of water, bring to a boil, and then simmer uncovered for 30 minutes.
2. Strain the beets, and set the liquid aside.
3. Once the liquid has cooled, dip hard boiled eggs in the solution. They will turn a light blue very quickly, and will turn dark blue if soaked overnight in the fridge.

### **For orange or violet**

Dip eggs in the beet solution for 30 minutes, drip dry, and then dip in either the yellow or blue dye until desired color is achieved.

## **Color Eggs with Decorative Napkins**

Use a brush to cover eggs with egg whites, then cover with any decorative napkin or tissue paper, brush another layer of egg whites over the napkin and let dry

## **Dye Easter Eggs with Whip Cream**

#### *Ingredients:*

- Whip cream
- Food Colors (use Gel for bright colors)
- Hard Boiled Eggs
- 2 Cups Vinegar

#### *Instructions:*

1. Place whip cream in a 9×13 pan.
2. Drip Food Coloring on whip cream and use a toothpick to swirl the colors in a desired pattern.

3. Place hard boiled eggs in vinegar and let Soak for 10 minutes, remove and towel dry to help absorb the color.
4. Place eggs in whip cream and cover completely, allow eggs to sit 15-20 minutes to let the dye set.
5. Place eggs in water and gently remove excess whip cream – do not run these under water, this will remove the color.
6. Pat dry with a towel and air dry.

## **Easy Easter Delights**

### **Rice Krispie Robin Egg Nests**

1. Make your favorite flavor of Krispie treats in a Pyrex or square style cake pan. Let Kripies set and cut into 1 inch cubes. Dip Cube in chocolate (using a toothpick is helpful) let set up in a cool place
2. Take a 1/2 cup fine shredded coconut, a couple drops of green food color and ¼ cup melted white chocolate and mix.
3. Using a small spoon, dollop about a teaspoon on top cubes, then place a robin candy egg on top or 3 jelly beans ( smaller)

### **Peep/bunny Rods**

1. Purchase or make chocolate pretzels
2. With melted white chocolate “glue” bunny or peep to pretzel rod

### **Cookie Birds Nest**

1 batch of your favorite sugar cookie dough with the addition of a little coco powder for color or use recipe below.

#### *Ingredients:*

- 1 cup (2 sticks) unsalted butter, room temperature
- 1/2 cup plus 2 tablespoons sugar
- 1 3/4 cups all-purpose flour, plus more for rolling out dough
- 1/4 teaspoon salt
- 1/2 cup & 1 tsp Dutch-process cocoa powder, sifted
- 1 & 1/4 cup semisweet chocolate, chopped
- 1 cup heavy cream
- 1 teaspoon instant espresso powder
- Gel-paste food coloring
- 2 & ¼ cups sweetened shredded coconut
- 6 candy-coated chocolate eggs

#### *Instructions:*

1. Heat oven to 350 degrees. Line two baking sheets with parchment paper, and set aside. In the bowl of an electric mixer fitted with the paddle attachment, combine butter and sugar.
2. In a large bowl, combine flour, salt, and cocoa powder. Add flour mixture to butter mixture; mix on low speed just until a stiff dough forms, about 2 minutes. Transfer dough to a piece of plastic wrap, wrap tightly, and chill until firm, about 30 minutes.
3. Place chocolate, heavy cream, and espresso powder in a medium heatproof bowl. Place the bowl over a pan of gently simmering water, stirring occasionally, until chocolate has melted. Remove bowl from heat, and set the chocolate ganache aside to cool, stirring occasionally.
4. On a lightly floured surface, roll out chilled dough to a 1/4-inch thickness. Using a 2 1/4-inch-round cookie cutter cut out 24 cookies; place them on lined baking sheets. Chill cookies until firm, about 20 minutes.
5. Bake cookies until set, about 14 minutes. Transfer to a wire rack to cool completely.
6. For colored coconut, combine a few drops of food coloring with 3 tablespoons water in a medium bowl. Stir in coconut; mix until evenly colored. Spread on an ungreased baking sheet; bake just until dry, about 12 minutes, being careful not to brown. Let coconut cool; transfer to a small bowl.

7. When the ganache has cooled to room temperature, whisk until it becomes stiff enough to pipe. Transfer ganache to a pastry bag fitted with a 3/8-inch-round tip, and pipe around perimeters of cookies. Dip each cookie, ganache-side down, into plain or colored coconut. Fill "nests" with candy-coated chocolate eggs, 2 or 3 eggs per nest.

### **Easter Bunny Munch**

- 12 c. popped popcorn (about 1/2 c. kernels)
- 2 cups petit pretzel nuggets or thin small pretzels
- 2 c. dry roasted peanuts (optional)
- 1 c. Spring M&Ms
- 1 c Easter candy corn
- 1 lb. melted white chocolate (or chocolate coating)
- ½ cup melted dark or milk chocolate for drizzling

#### *Instructions:*

1. Place popcorn, pretzels and peanuts in a large mixing bowl and combine.
2. Toss with melted white chocolate or coating.
3. Spill popcorn onto prepared sheet trays.
4. Distribute Easter candies between trays and lightly toss in.
5. Drizzle top of trays with melted dark or milk chocolate.