

Natural Dyed Eggs

This is a lovely activity to do with your children for Easter!

Go on an adventure & pick some leaves or ferns to wrap around the eggs to create the patterns.

We have used red cabbage and onion skins with our eggs.

(as seen to the right)

You can dye your eggs lots of different colours.

(see 2nd page for details)





You will need

However many eggs you want to dye

a couple of old pop socks, a pair of tights or stockings

a piece of string to secure the tights around the eggs

skins of four onions (for rust coloured) and outer leaves of a red cabbage (for turquiose)
(check bottom of second page for more options)

Spring leaves, flowers or ferns.

A saucepan (stainless steel, if possible)

You may also want some vegetable oil for polishing at the end

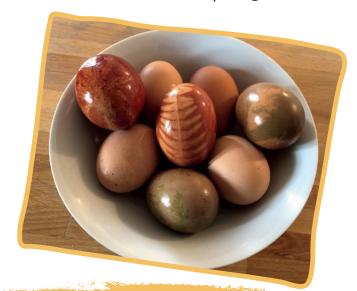






- 1. Go for a walk and pick up some leaves or ferns you want to decorate your eggs with.
- 2. Once home, wet the leaves, flowers and ferns. Lay one or two on each of the unboiled eggs. Then wrap them tightly in the tights you are using. Tie with a piece of string so that they do not come loose.
- 3. Place the onion skins, cabbage, tea bags or spice in the saucepan, put the wrapped up eggs on top, then pour in cold water until all the eggs are covered.
 - 4. Bring the saucepan to boil, then boil for about 10 minutes.
- 5. Turn off the heat and allow the eggs to cool for at least 2 hours before removing them from the water.

 (You can leave overnight for a deeper colour)
- 6. Gently remove the tights and plants off of the eggs to reveal the patterns.
- 7. If you wish, you can now wipe the eggs with a little vegetable oil on kitchen roll to give them a bit of shine.
 - 8. You can now use these eggs as decorations, as we have done, or eat them, it's up to you!



Why not try a few different colours? Here are our suggestions:

Rust ~ Onion Skins ~ Skins From 4 Red or Yellow Onions
Yellow ~ Green Tea ~ Strong Tea; 2 Tea Bags Per 1/2 Litre of Water
Turquoise ~ Red Cabbage ~ 1 Large Cabbage, Grated and Sliced
Brown ~ Coffee ~ 2 Cups Strong Coffee
Red-Orange ~ Paprika ~ 2 Tablespoons of Powdered Spice