

## PAAS® Egg Dyeing Instructions:

1. Start with clean, cool, hard-boiled eggs.
2. PAAS® Coloring Methods:
  - For **Ultra-Vibrant Colored Eggs** – add a tablet and 1 tablespoon of **vinegar** to a PAAS® Color Cup or a 1 cup container.
  - For **Pastel Colored Eggs** – add a tablet and 1 tablespoons of **water** to a PAAS® Color Cup or a 1 cup container.Once the tablet has dissolved, add ½ cup of water.
3. Bend egg dipper. **Gently** place egg in color bath until desired shade is obtained. The longer the egg stays in the bath, the darker the color will be.
4. Remove egg, drain well, place in drying tray, and let dry.

For a step by step tutorial, check out our YouTube channel for instructional videos!

## How to prepare the perfect hard-cooked egg:

1. Place eggs in single layer in saucepan. Add water to at least 1" above eggs.
2. Cover. Quickly bring to just boiling. Turn off heat.
3. If necessary, remove pan from heat to prevent further boiling. Let eggs stand, covered, in the hot water for 15 minutes for large eggs (12 minutes for medium eggs, 18 for extra large eggs)
4. Immediately run cold water over eggs or place them in ice water until completely cooled.

### **Tips for preparing hard-cooked eggs:**

- Only cook one layer of eggs at a time. Rapidly boiling water causes the eggs to bump against one another, which is more likely to cause cracking.
- To avoid cracking as well as the harmless green-ish ring around hard-cooked yolks, avoid over-cooking. Also, cool the eggs quickly after cooking by running cold water over them or placing them in ice water until completely cooled.
- Once eggs have cooled, refrigerate them in their shells until use.
- Hard-cooked eggs in the shell can be refrigerated up to one week. Hard-cooked eggs out of the shell should be used immediately.

## How to prepare hard-cooked eggs in the oven:

1. Preheat the oven to 325°.
2. Place eggs individually into muffin tins to prevent them from rolling while cooking.
3. Place eggs into the preheated oven. Cook for 30 minutes.
4. While the eggs are cooking, fill a large bowl with cold ice water. Set aside.
5. Using pot holders, remove eggs from the oven.
6. Carefully transfer the eggs one by one into the ice water. Be sure to use tongs, the eggs will be very hot!
7. After 10 minutes, remove eggs from water bath.

\*\*The egg shells may have brown spots where the eggs were in contact with the hot metal. This discoloration may fade in the water bath, but it may leave marks on the whites.

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## To “empty” eggs for decorating:

1. Use a pin or needle to make a hole in the fat end of a raw egg. Wiggle the needle around or use a nail to create a slightly larger hole. The hole should be about ¼” across, or about the size of a pencil eraser.
2. Make a hole in the opposite end of the egg. This hole can be much smaller.
3. Insert the needle into the egg to break the yolk (this makes it easier to remove the egg).
4. Use a baby’s nose aspirator, or simply your mouth, to blow into the small hole to remove the egg yolk and egg white into a large bowl.
5. When the egg has been removed from the shell, run water into the eggshell. Shake the egg well to rinse out the inside, and pour the water out.