

## 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.

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

- 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.