

How to Create Swirled Easter Eggs



What You'll Need

Hard-boiled eggs • Food colouring • Vinegar • Water • Shaving cream • Glass baking dish • Glass bowl • Wood skewers • Vinyl, rubber or latex gloves • Paper towels

Step 1: Dye the eggs a base colour.

Start by giving the eggs a base colour. Fill a glass bowl with equal parts water and vinegar, and add a few drops of food colouring. Mix with a spoon. Place an egg in the dye solution until it gains a light, uniform colour. Because this is a base colour, choose pastels like yellow, light blue and pink so that the swirl colours will stand out. Allow about an hour for the eggs to dry.

Step 2: Line a glass baking dish with shaving cream.

Spray shaving cream into a glass baking dish. Smooth it out with your fingers so that an even layer lines the bottom of the baking dish. There should be no more than 1 inch of shaving cream. If there is too much, just scoop some out with your fingers and discard it.

Step 3: Add drops of food coloring to the shaving cream.

Remove the caps of the food colouring, and add drops of the dye on top of the shaving cream. Use no more than two colours, and try to space the drops evenly across the shaving cream. Do not apply too many drops of the food colouring – you don't want the colours to blend.

Step 4: Run a wooden skewer through the drops to make swirls.

Take a wooden skewer and run it vertically and horizontally across the dye in the shaving cream to create swirls. It will actually look like you're decorating a cake. Don't be overzealous with the skewer in the shaving cream – you want to just make swirls, not blend the colours.

Step 5: Roll the egg across the shaving cream.

Now here's where the magic happens. Place the egg on one end of the baking dish on top of the shaving cream and roll it across the dish in one direction. Use the skewer, rather than your fingers, to roll it. As the egg rolls across the shaving cream, it picks up the swirl pattern. Depending on its size, each baking dish lined with shaving cream and swirled food colouring will decorate three to four eggs.

Once the egg has gone across the shaving cream, the distinct swirls are muddied and you should not use that section again. When all the shaving cream and dye has been used, scoop the remainder out, wash the pan and start over again with fresh shaving cream and dye.

Step 6: Allow the swirls to set on the egg.

Carefully remove the egg from the shaving cream with your fingers, holding it at the top and bottom ends so you don't disturb the swirls. Place your eggs on a plate to allow the colour to set for about 30 minutes.

Step 7: Remove excess shaving cream.

Rub a paper towel very gently around the egg to remove any excess shaving cream.

And you're done! For this we say, go ahead and put all your eggs into one basket. It'll make a beautiful display.