

HOW TO USE WHIPPED CREAM TO DYE EASTER EGGS



INGREDIENTS:

- 12 large hard boiled eggs
- 2 cups white vinegar
- 8 ounces whipped cream
- Gel food coloring

INSTRUCTIONS

1. Place the eggs in a bowl and pour the vinegar over the eggs. Allow the eggs to soak in the vinegar for 5-10 minutes.
2. Carefully dry the eggs with a paper towel. Set aside.
3. Fill the wells of a standard muffin tin with the whipped cream and add drops of food coloring to the whipped cream.
4. Using a knife, carefully swirl the food coloring into the whipped cream.
5. Add one egg to each well and roll the egg in the whipped cream to coat. Allow the egg to sit in the whipped cream for 5-10 minutes.
6. Remove the egg from the whipped cream and wipe clean with a paper towel or rinse under cold water and pat dry.