

E G G S



Interested in a new way to dye eggs this spring? Look no further than your pantry! Making Rice Speckled Eggs puts a unique spin on traditional egg dying, and gives children a chance to create while engaging in fun tactile experiences and learning about why eggs are all different colors and sizes!







SUPPLIES

Rice White Eggs Ziplock Bags Liquid Food Coloring

METHOD

- 1. Place raw eggs in a large pot, fill with water, and bring to a boil over medium heat. Boil the eggs for 10 minutes. Set aside and let cool to the touch.
- Decide how many different colors you wish to dye your eggs. For every color, fill a Ziplock bag with 1/2 cup of rice.
- 3. Add 5-10 drops of food coloring to each bag You can add one color per bag or mix colors to experiment! The more drops, the bolder the color will be the fewer drops, the more pastel they will look.
- 4. Zip the bag tightly closed, then gently shake it to distribute the color throughout the rice. Repeat this for every bag of rice.
- Open the bag and place one egg inside, then zip the bag tightly closed again.
 Repeat this for every bag of rice.
- 6. Once all your bags of rice have eggs securely inside them, begin to dye your eggs! One by one, gently shake the bag of rice until your egg begins to gain color. Continue until you like the appearance of your speckled eggs! You can even experiment by placing your egg in different bags to create a multicolored look!

OPPORTUNITIES FOR EXPANDED LEARNING

Why are eggs different colors? Learn more <u>HERE</u> from our friends at AgriLife Today and Texas A&M.

Have you ever found eggshells and wondered "What hatched here?" Learn how to identify bird egg shells HERE with Woodland Trust.

Don't want your dyed eggs to go to waste? Check out <u>THESE</u> healthy recipes to make with your dyed eggs once you're ready to eat them!

Want to keep using your colorful rice? Try out some of <u>THESE</u> fun and education rainbow rice crafts!





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