

Easter Egg Holding Mini Baskets



Create cute little mini Easter baskets using the cups from an egg carton. They are the perfect size to hold your most special Easter egg.

(Consider dyeing Easter eggs the traditional way with onion skins! Recipe below.)

Supplies

- Styrofoam egg carton ((You could also use a cardboard carton, but you may want to use paints in that case.)
- Pipe cleaners
- Colored markers
- Optional:* Easter/Spring stickers
- Easter grass or Tissues
- Scissors
- Dyed Easter eggs
- *Optional:* candy

Instructions

1. Cut egg carton into 12 individual cups.
2. Use markers to color a design on each cup. Or use Easter/Spring themed stickers to decorate.
3. Cut a small length of pipe cleaner to size for handle.
4. Poke one end of pipe cleaner through edge of a cup and bend over to secure. Attach other end of pipe cleaner to other side of cup and also bend to secure.
5. Place a small amount of Easter grass in bottom of cup.
If using Tissue, cut a tissue into squares to fill the basket.
6. Carefully place your dyed Easter egg on top of Easter grass/Tissue. Add candies if you like!

Optional: Traditional Easter Egg Dyeing

Ingredients:

- 12 Eggs at room temperature (*try using a combination of white and brown eggs for different shades of color!*)
- Onion skins
- 3 tablespoons white vinegar
- 2 teaspoons olive oil, or other edible oil

Directions:

1. Clean the eggs so there are no particles sticking to their shells.
2. Fill the bottom of a stainless steel saucepan with a very shallow amount of water, (*this is just to keep bottom of pan from burning*). Place a layer of onion skins at the bottom of saucepan.
3. Place a layer of eggs on top of the onion skins.
4. Cover eggs with another layer of onion skins.
5. Pour vinegar and water into pot and fill to cover eggs. Bring to boil for 10-12 minutes, so eggs cook through.
6. Remove from heat. Allow eggs to cool in onion skins and water. The longer you allow eggs to stay in saucepan with onion skins, the darker the dye color will be.
7. Remove eggs and cool completely. When cool enough to handle, massage a little olive oil to each, then polish with a paper towel. Keep in refrigerator until time to eat, (or hide!)