

How to Dye Krashanky

Easter Eggs

Krashanky are an Ukrainian Easter tradition where dyed Easter eggs are blessed before the Easter meal and the two youngest children hit two together to see who wins. Then you eat the inside.

A great place to look for dyes is in your backyard or grocery store! Roots, vegetables, nuts, and flowers all can help you.

To make the dye solution:

1. Fill a saucepan a quarter full with cold water.
 2. Place your desired number of eggs into the water and then add more water to cover the eggs by an inch or two.
 3. Heat the pot on high heat until a rolling boil. Then turn off the heat and leave the eggs for 10-12 minutes.
 4. Scoop out the eggs and dry with a cloth or paper towel.
 5. Chop the plant material into small pieces and place in a pot (*see the chart below to choose your colours*).
 6. Then add 2 cups of water and 1 tbsp. of white vinegar.
 7. Bring to a boil and then simmer for an hour.
 8. Strain the dye before adding in the eggs.
 9. Soak the eggs for 30 minutes for a light colour or 1 hour for a more vibrant (dark) colour.
 10. Remove with tongs and pat dry with a cloth or paper towel.
- Note that if you want to make eggs in a few colours you will need to repeat steps 5-9 in multiple pots with different plants.

Different colours to choose:

Colour	Plant Material	Colour	Plant Material
Pink	3 cups chopped beets	Orange	4 cups yellow onion skin
Light blue	3 cups chopped purple cabbage	Light orange	3 cups marigold flowers
Dark blue	3 cups blueberries	Yellow	3 tbsp. of turmeric
Green	3 cups spinach	Brown	1 cup ground coffee beans
Purple	1/2 cup beets & 1/2 cup purple cabbage	Black	1-2 cup walnuts