



HAPPY EASTER!

YOUR NICK JR. FAVORITES ARE ON DVD THIS SPRING SEASON.

BLUE AND MAGENTA DEVEILED EGGS RECIPE

INGREDIENTS & SUPPLIES:

- 6 hard boiled eggs • 1/3 c. mayonnaise
- 1 tsp. mustard • Pinch of salt and pepper
- 1 c. cold water • Food coloring, blue and pink
- 2 icing bags • 2 medium round icing tips
- Wax paper • Slotted spoon • 2 coffee mugs

INSTRUCTIONS:

1. Remove the shells from the hard boiled eggs, then slice them lengthwise down the middle.
2. Remove the yolks, place in a bowl and set aside.
3. Place a 1/2 c. of cold water in a coffee mug and dye it with several drops of blue food coloring. Repeat this step with pink food coloring in a separate mug.
4. Using a slotted spoon, dip an egg white piece in the colored water for 5-10 seconds. Once the desired color is reached, remove the egg white piece from mug and set on a piece of wax paper to dry. Repeat this step for all egg white pieces, dyeing half of them blue and half of them pink.
5. Add mayonnaise, yellow mustard, and a pinch of salt and pepper to the bowl with egg yolks. Mash up ingredients and mix well until smooth.
6. Split yolk mixture into two bowls. Color half with blue food coloring and half with pink.
7. Fill the icing bags with each color of yolk mixture and the medium round icing tips.
8. Add four paw markings on top of each egg piece of the same color.
9. Fill in the middle of the egg with the corresponding yolk mixture color. (Optional: use a star icing tip to add a decorative design to the yolk mixture.)
10. Chill prepared eggs until ready to serve.



