



Vintage Sugar Eggs

This is a fun Easter project to make with the kids!

First you need an egg shaped mold. Around Easter, these are easily found at Walmart, Dollar Tree and novelty stores. You can also use a chocolate mold sold in cake and candy stores. The egg molds are about the size of your palm for casting panorama eggs or you can also use smaller, normal shaped plastic eggs for making sugar egg tree ornaments. Horizontal openings only. Caster (super fine) sugar works best for this project. If you don't have caster sugar, you can blend regular granulated sugar in the blender.

4 cups finely granulated sugar

4 tablespoons colored water (if you want white eggs, omit color)

1 tablespoon meringue powder (can substitute cream of tartar)

With a spoon, mix the sugar and the colored water together until blended. You can also use your hands to blend the sugar until it has the consistency of wet sand. Tightly pack the moist sugar mixture into each half of the egg mold. Level the top by scraping with a knife or icing spreader. Turn out onto a parchment covered pan. Depending on where you want your viewing window, make a clean slice on each end, but don't remove the part you sliced off. For a side viewing window, use a cookie cutter to score the wall or use the flat edge of the mold. Scoring it while it is wet will make the window easier to remove when it is dry. Wait three to six hours. If you are the impatient type (like me), you can place the eggs back in a 200 degree oven for 15 minutes. Allow eggs to completely cool before scraping out the interior.

Once the eggs are dry and cool, using a spoon, gently scrape out the interior, saving the sugar you remove from the inside. It can be reused over and over for casting other eggs. Allow the eggs to dry for another three to six hours before filling and decorating. Again, you can put them in a 200 degree oven for 15 minutes. Do not handle the eggs while they are warm. They will crack.

You can attach the two halves and decorate with flowers and ribbons using hot glue or royal icing. I prefer royal icing because I like the entire project to be made of sugar. However, some people use silk flowers and plastic figurines to decorate the eggs. It's your choice!

These eggs can be saved for decades if stored properly. Gently cover with tissue and place in a Ziploc bag. They are best stored in a rigid container in a cool, dry place, if you want to preserve them as heirlooms.

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