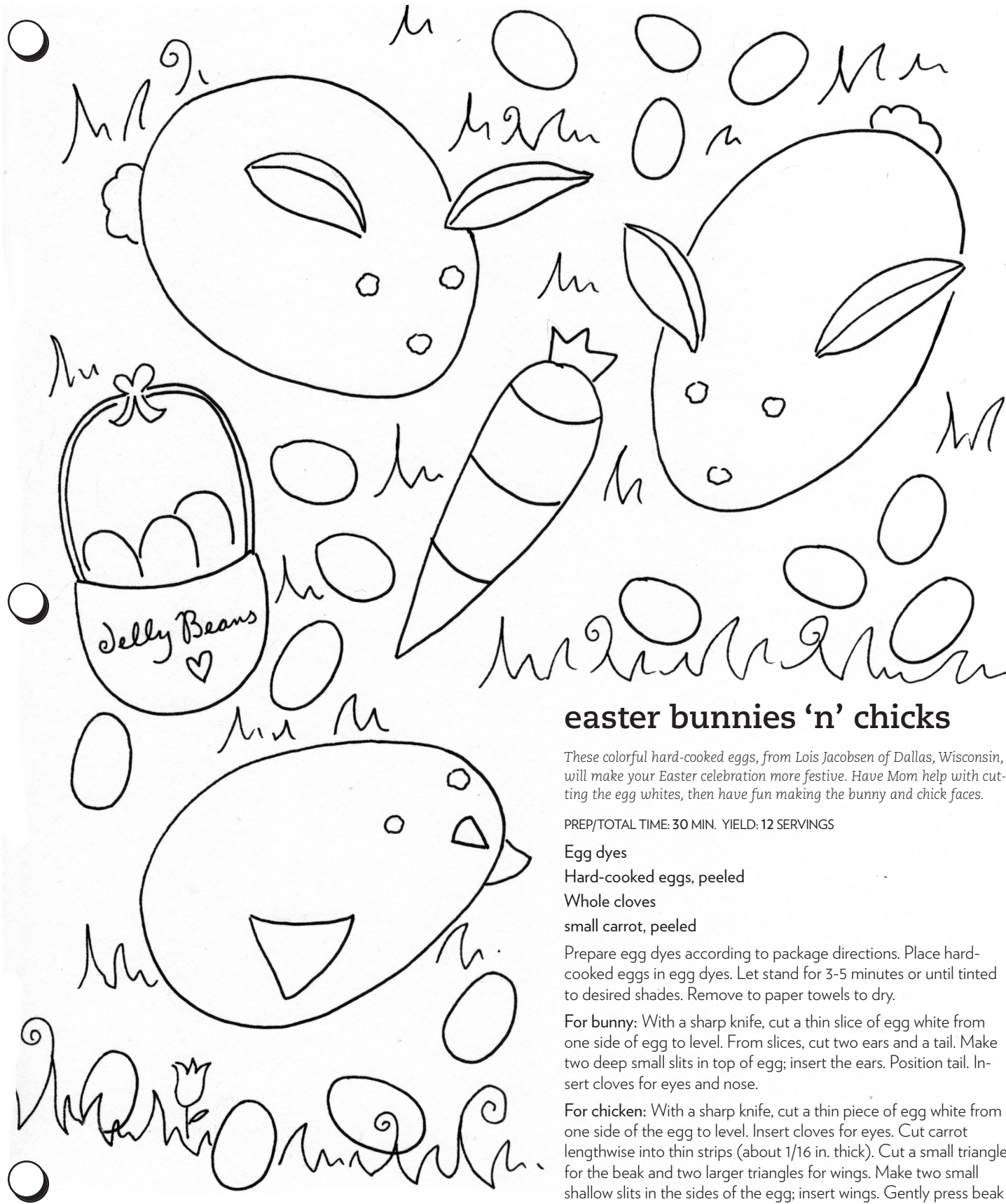


easter bunnies 'n' chicks



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These colorful hard-cooked eggs, from Lois Jacobsen of Dallas, Wisconsin, will make your Easter celebration more festive. Have Mom help with cutting the egg whites, then have fun making the bunny and chick faces.

PREP/TOTAL TIME: 30 MIN. YIELD: 12 SERVINGS

- Egg dyes
- Hard-cooked eggs, peeled
- Whole cloves
- small carrot, peeled

Prepare egg dyes according to package directions. Place hard-cooked eggs in egg dyes. Let stand for 3-5 minutes or until tinted to desired shades. Remove to paper towels to dry.

For bunny: With a sharp knife, cut a thin slice of egg white from one side of egg to level. From slices, cut two ears and a tail. Make two deep small slits in top of egg; insert the ears. Position tail. Insert cloves for eyes and nose.

For chicken: With a sharp knife, cut a thin piece of egg white from one side of the egg to level. Insert cloves for eyes. Cut carrot lengthwise into thin strips (about 1/16 in. thick). Cut a small triangle for the beak and two larger triangles for wings. Make two small shallow slits in the sides of the egg; insert wings. Gently press beak into front of egg.