

Raw Eggs vs. Empty Eggshells for pysanky Ukrainian Easter Eggs



Everything you need to make beautiful pysanky the traditional way

Pysanky can be made with either fresh, raw eggs or empty eggshells. Compare these properties:

Raw Eggs



Photo courtesy Backyardchickens.com

- ☑ non-edible dyes penetrate the shell and you cannot use the egg contents
- ☑ raw eggs will break if dropped because of their weight¹
- ☑ once a raw egg cracks, you can not continue dying it
- ☑ raw eggs will dry out over time—the insides turn to dust
- ☑ years ago there were no tools for emptying eggs
- ☑ lower your raw egg into the dye gently

Empty Eggshells

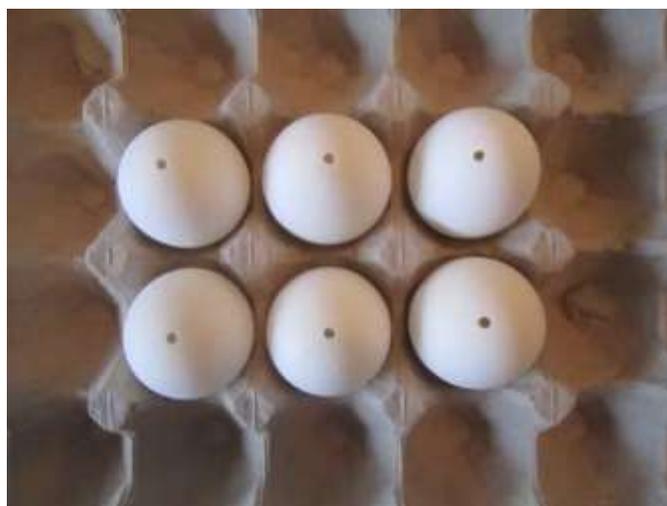


Photo courtesy BabasBeeswax.com

- ☑ you can save egg contents for cooking²
- ☑ empty eggshells are less likely to break¹
- ☑ cracks can be repaired with beeswax
- ☑ pysanky made from empty eggshells may last longer
- ☑ to empty eggs use tools from Baba's Beeswax³
- ☑ seal the hole to prevent dye from getting inside the egg and dripping out

¹ Did you know it's almost impossible to crush an egg (raw or empty) in your hand to break it?

² Some school teachers cook the useable egg contents (with herbs in a Ziploc of boiling water). Useable egg contents can also be frozen for use in cooking and/or baking.

³ Watch Baba's Beeswax YouTube Channel How To's and DIY Playlist for **How To Empty Eggs** <https://youtu.be/UlwSj5JyVzg> and **How to Seal the Hole** <https://youtu.be/eOngAEzdFjQ>