

## FlyLady's Angel Eggs

1. Allow eggs to get to room temperature before putting in oven. Then cook at 325 degrees for exactly 30 minutes.

2. Immediately put them into cold water in your shiny sink.

3. They peeled faster than boiled eggs!

4. I used to wash my egg carton and put them back in the refrigerator. Now I have two containers for my eggs. I put a paper towel to absorb excess moisture.

Once they cool in the refrigerator, they slice easier because they are firm! About 2 hours!

7. I like to figure two eggs per person. I don't ever fill the eggs with the egg yolk mixture till I get where we are going. Ziplock bag and snip off a corner and fill eggs like you were icing cupcakes! This way my eggs look pretty and I don't have to worry about them sliding around!!!!

## **Recipe for Egg Yolk filling**

Remove egg yolks.

Put egg yolks back into container and refrigerate.

Smash with a fork or pastry blender until finely mashed.

1 Cup of Mayo

¼ Cup of sweet pickle relish

1 Tablespoon of yellow mustard

2 Tablespoons of Sugar (optional)

Mix well and be sure to sample a bite to make sure they are to your taste. Bag up the filling by rolling down the top of a Ziplock Bag. Less messy! Fill eggs halves by snipping corner of bag and squeezing like an icing bag. Fill when you get to your dinner location. Don't forget your serving plate!