Color Mixing Guide



Dark Purple/Plum ≫ 1/2 cup White icing + 30 drops ● Americolor Eggplant + 5 drops Americolor Tulip Red

Bags needed = 1 Piping / 1 Flood (15sec)



Light Purple >> 1/2 cup White icing + 1 Tablespoon 🐙 Dark Purple Icing

Bags needed = 1 Piping / 1 Flood (15sec)



>> 1/2 cup White icing + 20 drops — Americolor Gold Orange

+ 5 drops Americolor Tulip Red

Bags needed = 1 Piping / 1 Flood (15sec)



Dark Teal

⇒ 1/2 cup White icing + 12 drops → Americolor Turquoise

+ 9 drops Americolor Wedgewood + 3 drops Americolor Moss

Bags needed = 1 Piping / 1 Medium (20sec)



Light Teal

⇒ 1/2 cup White icing + 1 Tablespoon Dark Teal Icing

Bags needed = 1 Piping / 1 Medium (20sec)



Dark Green

⇒ 1/2 cup White icing + 20 drops

Americolor Moss

+ 10 drops Americolor Gold + 5 drops Americolor Turquoise

Bags needed = 1 Piping / 1 Medium (20sec)



Light Green

⇒ 1/2 cup White icing + 1 Tablespoon

Dark Green Icing

Dark Green Icing

Dark Green Icing

→ 1/2 cup White icing + 1 Tablespoon

Dark Green Icing

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Bags needed = 1 Piping / 1 Flood (15sec)



Black

>> 1/4 cup White icing + 10 drops ■ Americolor Super Black

Bags needed = 1 Piping



White

» Use all leftover "from the mixer" icing for your white icing bags

Bags needed = 1 Piping / 1 Flood (12sec)

Before you start...

- 1. For each color, add white icing from the mixer (in amount indicated) to a new bowl or container. Add drops of **Gel** coloring OR already mixed icing, as noted. A "drop" of icing should be roughly the size of a small peppercorn.
- 2. Use 8 separate bowls or small containers (1 for each color). Alternatively, use 2 for each color family & wash as you go.
- 3. For PIPING consistency bags, scoop about 2TBSP of your colored icing into a tipless bag. The remaining icing can be thinned with water to achieve the next consistency. All that remains of the thinnest consistency can be bagged.
- 4. Label all bags with a marker along the seam so that you always know your consistencies (and where the seam is).
- 5. ALWAYS COVER YOUR ICING when not mixing. You can use lidded containers or simply saran wrap pressed against icing.