Color Mixing Guide

1 DROP = size of small peppercorn



Sea Green

⇒ 3/4 cup White icing + 32 drops Americolor Forest Green + 8 drops Americolor Navy + 4 drops Americolor Stone

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

Ratio: 8/2/1



Pale Blue

≫ 3/4 cup White icing + 1 teaspoon Sea Green Icing

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



Candy Apple Red >> 3/4 cup White icing + 32 drops Americolor Super Red

+ 8 drops Americolor Ivory + 8 drops Americolor Warm Brown

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

Ratio: 4/1/1



Golden Yellow

≫ 3/4 cup White icing + 48 drops — Americolor Gold + 4 drops Americolor Warm Brown

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

Ratio: 12/1



Tan

>> 3/4 cup White icing + 1 Tablespoon R Golden Yellow Icing

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



Dark Gray

>> 3/4 cup White icing + 24 drops Americolor Super Black + 6 drops Americolor Eggplant

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

Ratio: 4/1



White

≫ 3/4 cup White icing + 10 drops () Americolor Bright White

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

Before you start...

- 1. Amounts listed will allow for multiples of each cookie. You can scale your amount up or down as needed (Ratios are listed)
- 2. For each color, add white icing from the mixer (in amount indicated) to a new bowl or container. Add drops of **Gel** coloring as noted. A "drop" of icing should be roughly the size of a small peppercorn.
- 3. Use separate bowls or small containers (1 for each color).
- 4. 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.
- 5. Label all bags with a marker along the seam so that you always know your consistencies (and where the seam is).
- 6. ALWAYS COVER YOUR ICING when not mixing. You can use lidded containers or simply saran wrap pressed against icing.