

# Color Mixing Guide

1 DROP = size of small peppercorn

	Plum	» 1/2 cup White icing + 8 drops  Americolor Eggplant + 4 drops  Americolor Mauve + 4 drops  Americolor Maroon	Bags needed = 1 Loose Piping (add a few extra drops of water to your piping consistency)	Ratio: 2/1/1
	Mauve	» 3/4 cup White icing + 1 heaping tsp  Plum icing + 2 drops  Am. Mauve + 2 drops  Am. Maroon + 1 drop  Am. Eggplant	Bags needed = 1 Piping / 1 Flood (15sec)	Ratio: 2/2/1
	Pale Pink	» 1/2 cup White icing + 4 tsp  Mauve icing	Bags needed = 1 Piping / 1 Flood (15sec)	
	Rusty Orange	» 2/3 cup White icing + 12 drops  Americolor Ivory + 8 drops  Americolor Copper + 4 drops  Americolor Gold	Bags needed = 1 Piping / 1 Flood (15sec)	Ratio: 3/2/1
	Ivory	» 2/3 cup White icing + 1 drop  Americolor Ivory	Bags needed = 1 Piping / 1 Flood (15sec)	
	Gold	» 1/2 cup White icing + 14 drops  Americolor Gold + 7 drops  Americolor Egg Yellow	Bags needed = 1 Piping	Ratio: 2/1
	Pale Yellow	» 2/3 cup White icing + 4 tsp  Gold icing	Bags needed = 1 Piping / 1 Flood (15sec)	
	Gray	» 3/4 cup White icing + 8 drops  Americolor Slate + 8 drops  Americolor Taupe	Bags needed = 1 Piping / 1 Flood (15sec)	Ratio: 1/1
	White	» Remaining White icing + 10 drops  Americolor Bright White	Bags needed = 1 Piping / 1 Flood (15sec)	

## 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) OR 1 bowl for each color family.
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.