

Color Mixing Guide

1 DROP = size of small peppercorn



Salmon Pink >> 3/4 cup White icing + 40 drops ● Americolor Cork
+ 10 drops ● Americolor Terracotta

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

Ratio: 4/1



Mustard Yellow >> 3/4 cup White icing + 72 drops ● Americolor Dijon
+ 6 drops ● Americolor Terracotta

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

Ratio: 12/1



Olive Green >> 3/4 cup White icing + 36 drops ● Americolor Dijon
+ 12 drops ● Americolor Forest Green + 3 drops ● Am. Terracotta

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

Ratio: 12/4/1



Stone Gray >> 1 cup White icing + 24 drops ● Americolor Stone
+ 3 drops ● Americolor Taupe

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

Ratio: 8/1



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

Bags needed = 1 Piping



Khaki >> 1 cup White icing + 10 drops ● Americolor Taupe
+ 5 drops ● Americolor Cork

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

Ratio: 2/1



Sandy White >> Remaining White icing (~1 cup) + 1 heaping Tablespoon ● Khaki icing

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

Before you start...

1. Amounts listed will utilize the full 5.5 cups of royal icing from my recipe and 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/container. Add drops of **Gel** coloring as noted. A "drop" = ~ size of a small peppercorn. Barely squeeze the bottle until a bubble of gel is emerging from the opening. Touch that bubble to the surface of your icing rather than squeezing out a full drop onto your icing.
3. For STIFF & PIPING bags, scoop about 2TBSP of your colored icing into a tiptless bag. Use remainder for thinnest consistencies.
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.