

SPOTLIGHT

HOW TO COLOUR ICING

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PROJECT SHEET



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HOW TO COLOUR ICING

e EASY

WHAT YOU'LL NEED

- Wilton Icing Colour Set or Colour Right Performance Colour System
- Wilton buttercream icing
- Toothpick
- Bowls for each colour

INSTRUCTIONS

Although a number of food colouring options are available, gel-based food colours, such as Icing Colours or the Colour Right Performance Colour System, are recommended for colouring icing.

Hints for Colouring Icing:

- If using Wilton Icing Colours, dip a toothpick into the colour and swipe against the icing. Always use a fresh toothpick to add more colour to avoid contaminating the icing colour. If using colour Right, squeeze drops of colour directly onto the icing.
- A little goes a long way. Try adding only a little at a time and mix to check whether you've achieved the right shade. When colouring buttercream icing, remember that colours intensify or darken after a few hours.
- Colours are very hard to duplicate, so keep the size of your project in mind and mix as much icing as you'll need to finish it.

Hints for Bright or Deep Colours:

- Allow deep colours to set up for a few hours or even overnight — colours will deepen as they set.
- If adding a large amount of icing colour to achieve a vibrant hue, consider using the tip of a butter knife to add colour instead of using toothpicks.

- Start with a chocolate buttercream icing for dark colours such as black, brown or even brown-based reds. Not only will chocolate icing produce a better colour, but it will also taste much better.
- Too much red colour can affect the taste of the icing. For best results, use No-Taste Red Icing colour.
- If you only need a small amount of dark or bright icing, consider using Ready-to-Use Icing Tubes or Icing Pouches.