

# Cakes Around Town Work Sheets Series Designer Prints

## Tips for using Americolor Gel Paste and Icing

You can add colouring to batches of buttercream icing, to royal icing, to fondant and even to cake and cookie batter before baking.

- Always start with one drop and add more as needed. While some colours take a lot of drops, you can always add more, you can't take it away (if you do go too far, add more icing or fondant to lighten).
- When making colours for cookie and cupcake decorating, work with about 3/4 cup to 1 cup of icing for each colour, mixing in a bowl then moving to a prepared icing bag or a sealed container.
- You SHOULD use white Colouring to make white icing. Don't try and use plain, uncoloured icing for your white. It won't look right.
- To get different shades of one colour, simply add more drops. Dark colours may take a lot more drops
- You can mix colours, too, for different effects (eg mix egg yellow and leaf green for lime, mix purple and royal blue for cornflower)
- The pastes work well to not affect the consistency of the icing, but for colours that need lots and lots of drops (like white, black or dark colours), you may get a runnier icing. Compensate by adding more icing sugar/fondant if you need to thicken.
- To mix colouring into fondant, simply add a couple drops to the top of a pile of fondant and knead very, very well until fully blended. If fondant gets sticky from overhandling, just let sit uncovered for about 15 minutes. Use pure icing sugar on your board when kneading.



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