



How To: Natural Colours

Honeyberry's natural colours are concentrated, versatile, and easy to use. This guide shows suggested uses and starting quantities to help you achieve vibrant results across bakes, drinks, and sweet treats.

**TIP: START SMALL! THESE ARE JUST OUR SUGGESTIONS;
ADD MORE OR LESS TO SUIT YOUR TASTE**

Black Colour



For baking (Icing, or fondant):
Use 6-10 drops per 100g.



For liquids (e.g. drinks, glazes):
Use 4-6 drops per 100ml.

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Blue Colour



For baking (Icing, or fondant):
Use 5-8 drops per 100g.



For liquids (e.g. drinks, glazes):
Use 3-5 drops per 100ml.

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Burgundy Colour



For baking (Icing, or fondant):
Use 5-9 drops per 100g.



For liquids (e.g. drinks, glazes):
Use 3-6 drops per 100ml.

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Green Colour



For baking (Icing, or fondant):
Use 4-7 drops per 100g.



For liquids (e.g. drinks, glazes):
Use 2-5 drops per 100ml.

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Orange Colour



For baking (Icing, or fondant):
Use 3-6 drops per 100g.



For liquids (e.g. drinks, glazes):
Use 2-4 drops per 100ml.

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Purple Colour



For baking (Icing, or fondant):
Use 5-8 drops per 100g.



For liquids (e.g. drinks, glazes):
Use 3-5 drops per 100ml.

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Red Colour



For baking (Icing, or fondant):
Use 4-9 drops per 100g.



For liquids (e.g. drinks, glazes):
Use 4-6 drops per 100ml.

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Red Velvet Colour



For baking (Icing, or fondant):
Use 7-10 drops per 100g.



For liquids (e.g. drinks, glazes):
Use 5-7 drops per 100ml.

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White Colour



For baking (Icing, or fondant):
Use 6-10 drops per 100g (to
neutralise natural colour tones).



For liquids (e.g. drinks, glazes):
Use 4-6 drops per 100ml.

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Yellow Colour



For baking (Icing, or fondant):
Use 3-6 drops per 100g.



For liquids (e.g. drinks, glazes):
Use 2-4 drops per 100ml.

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