



How To: Freeze Dried Fruit Powder

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

Banana Powder

Baking: Mix into cake, muffin, pancake and cookie mixtures for a fruity twist.

Buttercream: Add to buttercream, frosting or icing for a natural banana flavour.

Desserts: Stir into cheesecakes, mousses, puddings and yoghurt.

Drinks: Blend into smoothies, milkshakes and other drinks for an easy banana boost.

TIP: START SMALL! ADD A LITTLE AT A TIME, MIX WELL AND TASTE BEFORE ADDING MORE.

Blackberry Powder

Baking: Add to cakes, muffins, cookies and other bakes for a fruity twist.

Buttercream: Mix into buttercream or icing to create a delicious blackberry flavour and colour.

Desserts: Use in cheesecakes, mousses, yoghurt and dessert fillings.

Sauces: Stir into sauces, coulis or dessert toppings for extra berry flavour.

TIP: START SMALL! ADD A LITTLE AT A TIME, MIX WELL AND TASTE BEFORE ADDING MORE.

Blackcurrant Powder

Baking: Mix into cakes, cupcakes, cookies and other bakes.

Buttercream: Add to buttercream or icing for a fruity flavour and naturally vibrant colour.

Desserts: Use in cheesecakes, mousses, yoghurt and dessert fillings.

Drinks: Blend into smoothies, milkshakes or other fruity drinks.

TIP: START SMALL! ADD A LITTLE AT A TIME, MIX WELL AND TASTE BEFORE ADDING MORE.

Blueberry Powder

Baking: Mix into muffins, pancakes, cakes, cookies and other bakes.

Buttercream: Stir into buttercream, frosting or icing for a fruity finish.

Breakfast: Add to porridge, yoghurt, granola or overnight oats.

Desserts: Use in cheesecakes, mousses, puddings and dessert fillings.

TIP: START SMALL! ADD A LITTLE AT A TIME, MIX WELL AND TASTE BEFORE ADDING MORE.

Cranberry Powder

Baking: Mix into cakes, muffins, cookies, scones and festive bakes.

Buttercream: Add to buttercream or icing for a fruity flavour and vibrant colour.

Desserts: Try in cheesecakes, mousses, yoghurt and dessert fillings.

Sauces: Mix into sauces, coulis and dessert toppings for a fruity twist.

TIP: START SMALL! ADD A LITTLE AT A TIME, MIX WELL AND TASTE BEFORE ADDING MORE.

Dragon Fruit Powder

Baking: Mix into cakes, cupcakes, cookies and other bakes.

Buttercream: Add to buttercream, frosting or icing for a colourful finish.

Drinks: Blend into smoothies, milkshakes and fruity drinks.

Breakfast: Stir into yoghurt, porridge, overnight oats or smoothie bowls.

TIP: START SMALL! ADD A LITTLE AT A TIME, MIX WELL AND TASTE BEFORE ADDING MORE.

Lemon Peel Powder

Baking: Add to cakes, muffins, cookies and other bakes.

Buttercream: Add to buttercream, frosting or icing for a fresh lemon flavour.

Desserts: Stir into cheesecakes, mousses, curds, yoghurt and dessert fillings.

Savoury: Use in marinades, dressings, sauces and seasonings for a citrusy twist.

TIP: START SMALL! ADD A LITTLE AT A TIME, MIX WELL AND TASTE BEFORE ADDING MORE.

Mango Powder

Baking: Add to cakes, muffins, cookies and other bakes.

Buttercream: Add to buttercream, frosting or icing for a fruity mango flavour.

Desserts: Stir into cheesecakes, mousses, curds, yoghurt and dessert fillings.

Drinks: Blend into smoothies, milkshakes and tropical drinks.

TIP: START SMALL! ADD A LITTLE AT A TIME, MIX WELL AND TASTE BEFORE ADDING MORE.

Orange Peel Powder

Baking: Mix into cakes, muffins, cookies, biscuits and festive bakes.

Buttercream: Add to buttercream, frosting or icing for a fresh orange flavour.

Desserts: Use in cheesecakes, mousses, chocolate desserts and fillings.

Savoury: Add to marinades, sauces, dressings and spice blends for a citrusy twist.

TIP: START SMALL! ADD A LITTLE AT A TIME, MIX WELL AND TASTE BEFORE ADDING MORE.

Passion Fruit Powder

Baking: Mix into cakes, cupcakes, cookies and other bakes.

Buttercream: Add to buttercream, frosting or icing for a fruity passion fruit flavour.

Desserts: Try in cheesecakes, mousses, yoghurt, ice cream and dessert fillings.

Drinks: Blend into smoothies, milkshakes and tropical drinks.

TIP: START SMALL! ADD A LITTLE AT A TIME, MIX WELL AND TASTE BEFORE ADDING MORE.

Pineapple Powder

Baking: Mix into cakes, muffins, cookies and other bakes.

Buttercream: Add to buttercream, frosting or icing for a fruity pineapple flavour.

Desserts: Try in cheesecakes, mousses, yoghurt, ice cream and dessert fillings.

Drinks: Blend into smoothies, milkshakes and tropical drinks.

TIP: START SMALL! ADD A LITTLE AT A TIME, MIX WELL AND TASTE BEFORE ADDING MORE.

Raspberry Powder

Baking: Mix into cakes, cupcakes, muffins, cookies and other bakes.

Buttercream: Add to buttercream, frosting or icing for a fruity flavour and colourful finish.

Desserts: Try in cheesecakes, mousses, yoghurt, ice cream and dessert fillings.

Sauces: Add to coulis, dessert sauces or toppings for an extra burst of raspberry flavour.

TIP: START SMALL! ADD A LITTLE AT A TIME, MIX WELL AND TASTE BEFORE ADDING MORE.

Redcurrant Powder

Baking: Mix into cakes, cupcakes, muffins, cookies and other bakes.

Buttercream: Add to buttercream, frosting or icing for a fruity flavour and colourful finish.

Desserts: Try in cheesecakes, mousses, yoghurt, ice cream and dessert fillings.

Sauces: Stir into coulis, sauces and dessert toppings for a tangy berry twist.

TIP: START SMALL! ADD A LITTLE AT A TIME, MIX WELL AND TASTE BEFORE ADDING MORE.

Strawberry Powder

Baking: Mix into cakes, muffins, pancakes, cookies and other bakes.

Buttercream: Add to buttercream, frosting or icing for a fruity strawberry flavour.

Desserts: Try in cheesecakes, mousses, yoghurt, ice cream and dessert fillings.

Drinks: Blend into smoothies, milkshakes and fruity drinks.

TIP: START SMALL! ADD A LITTLE AT A TIME, MIX WELL AND TASTE BEFORE ADDING MORE.

Wild Blueberry Powder

Baking: Mix into cakes, muffins, pancakes, cookies and other bakes.

Buttercream: Add to buttercream, frosting or icing for a fruity finish

Breakfast: Add to yoghurt, porridge, overnight oats or smoothie bowls.

Desserts: Use in cheesecakes, mousses, puddings and dessert fillings.

TIP: START SMALL! ADD A LITTLE AT A TIME, MIX WELL AND TASTE BEFORE ADDING MORE.