The Poinsettia

COLOR RECIPES

Colors

Pantone Poinciana Red

- Mix in large bowl
- 550g naked (uncolored) buttercream*
- 3g red
- (5) 75% red toothpicks
- (5) 75% brown toothpicks
- (1) 75% yellow toothpick

Pantone Cedar Green

- Mix in large bowl
- 500g naked (uncolored) buttercream
- (6) 75% moss green toothpicks**
- (2) 50% brown toothpicks
- (1) 50% yellow toothpicks

PANTONE®
18-1564 TPG
Poinciana

PANTONE®
18-0328 TCX
Cedar Green



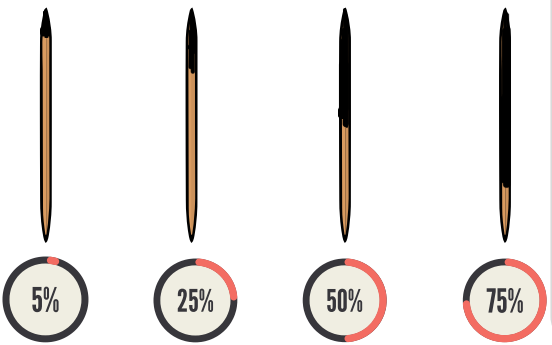
Directions

1. Follow the Toothpick Saturation Guide for toothpick percentages, and use a food scale to weigh coloring where applicable.
2. Cover colors with saran wrap and let them set out on counter for **two** hours to deepen and develop color.

*If your buttercream contains powdered sugar, use water-based gel coloring. If your buttercream contains granulated sugar, use oil-based gel coloring like Colour Mill. Water-based gel coloring, like Wilton, adheres better to the cornstarch in powdered sugar.

**I used Wilton's moss green because I find it to be less of a vibrant green than leaf green. You can use leaf green, however you may need to add a touch of red to neutralize some of the green.

Toothpick Saturation Guide



HOW?

Dip toothpick into gel food coloring until tooth pick is covered to saturation percentage.

Toothpick should be covered in color, but not heavily dripping.