

Guide to Making Natural Food Dyes

At Home

Add small amounts of food dyes to your recipe gradually.

Unless you have a very concentrated, deeply colored paste you'll likely only be able to achieve lighter, more pastel colors with juices. Powders can give you the opportunity to create deeper colors with no added liquid.

Remember that these dyes can impart flavor so choose your flavor combinations wisely just in case!



Red

pure pomegranate juice

pure beet juice

beet powder



Pink

pure beet juice

pure cranberry juice



Orange

pure carrot juice

carrot powder

paprika



Yellow

fresh turmeric juice

ground turmeric

saffron

Green

spinach juice

spinach powder

matcha powder

parsley juice



parsley powder

wheatgrass juice

Blue

red cabbage juice
with baking soda stirred in

(turns it from purple to blue)

* Blue is one of the most difficult dyes to create. This trick really does work but once added to frosting it can look purple again if not concentrated.



Purple

pure blueberry juice

purple sweet potatoes

red cabbage juice

purple grape juice, concentrated



Brown

cinnamon

cocoa powder

pure espresso



heavily steeped
black tea