

How to use Concentrated Food Colours

Creating a Rainbow Cake

Colour Splash concentrated food colours have a fine nozzle which allows you to add very small quantities of colour.

Step 1

Using natural white paste, knead the sugar paste with your hands until pliable and roll into a ball, as shown in the image.



Step 2

Create a well by applying pressure using your thumb. Add a little of the food colour at a time into the well, using the colour guide inside for guidance.

Step 3

Fold the paste from the outside into the centre of the well.



Step 4

Continue the above process until the colour is evenly spread. If you would like a stronger shade

add a little more food colour but remember these are very concentrated so only add a little bit at a time.



Firstly, prepare your sponge cake mix and divide evenly between the number of layers you wish to create. Place each mix into a separate bowl.

Add a small amount of Colour Splash food concentrated colour to each bowl and mix evenly. For a more vibrant shade add a little more colour and stir until you have your desired colour. The colour of the mixture will look very similar to the finished cake.

Once happy with each colour, pour the mix evenly into separate cake tins and place into the oven.

Bake at 180°C until well risen and firm to the touch.



Great Value, Great Quality, Great Range



Easy to use

Concentrated Food Colours

Great for icings,
Great for baking

FREE

Colour Splash™

Food colours can stain so we recommend wearing gloves.

Colour Splash Food Colours are distributed exclusively by Culpitt in the UK. Visit www.culpitt.com to see the entire range.

Including: Rainbow Cake instructions

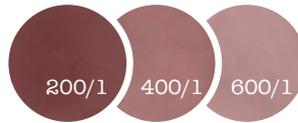




Concentrated Food Colour Chart



Violet



Tree Trunk



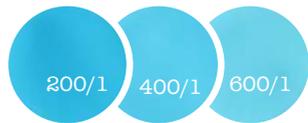
Koala



Soft Caramel



Orange



Blue



Raspberry



Nude



Pistachio



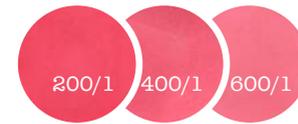
Lemon



Black



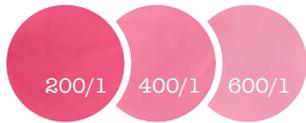
Red



Christmas Red



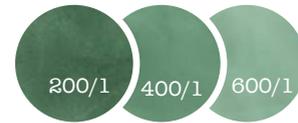
Lime



Pink



Latte



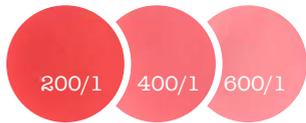
Forest Green



Dark Brown



Coral



Strawberry



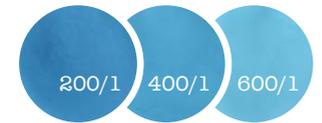
Jade



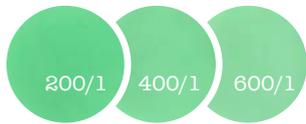
Bordeaux



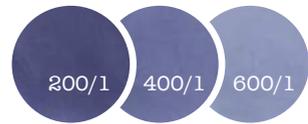
Sunflower



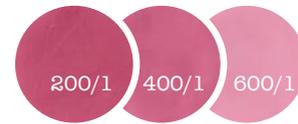
Peacock



Green



Navy Blue



Burgundy



Leaf Green



Pale Pink

Simply select the colour you want, then add 1g of colour to stated weight of icing or cake mix.