

Food Coloring

Here is a simple way to make your own food coloring using real food.

Tools/Equipment Dehydrator or oven set to lowest temperature Sharp knife

Red/Pink 1. Peel then thinly and evenly slice beets and place on dehydrator sheet. 2. Set temperature to 150' and dehydrate until crispy. 3. Allow to cool then remove and pulse in blender. For small jobs I use this. 4. Store in an airtight container until ready to use.

Orange 1. Peel then thinly and evenly slice carrots and place on dehydrator sheet. 2. Set temperature to 150' and dehydrate until crispy. 3. Allow to cool then remove and pulse in blender. For small jobs I use this. 4. Store in an airtight container until ready to use.

Yellow 1. Peel then thinly and evenly slice butternut squash and place on dehydrator sheet. 2. Set temperature to 150' and dehydrate until crispy. 3. Allow to cool then remove and pulse in blender. For small jobs I use this. 4. Store in an airtight container until ready to use.

Green 1. Wash then dry well a bunch of spinach. Remove stems and place on dehydrator sheet. 2. Set temperature to 150' and dehydrate until crispy. 3. Allow to cool then remove and pulse in blender. For small jobs I use this. 4. Store in an airtight container until ready to use.

Brown 1. Use cocoa powder.

*These are made from real food and therefore can impart flavor to your icing if used in large quantities. I tested them on my kiddies cuz kids will tell you the truth. They really liked the squash, carrot, beet and chocolate (they said they were sweet and I have to agree). The spinach is best for a mild green color.

*Because these are dehydrated, they will store in a cabinet for up to a year