



# FONDANT COLOR MIXING CHART

Create a rainbow of 40 amazing Fondant colors with our ENCO 9 Basic Food Coloring Gel Set and this mixing guide!

## Step 1. Paint your ENCO Fondant with our ENCO 9 Basic Food Coloring Gel Set



## Step 2: Combine the following colors of fondant with the corresponding portions to create new combinations

<b>BABY YELLOW</b> = 100g + 10g	<b>CHERRY BLOSSOM</b> = 100g + 10g + 3g
<b>EGG YELLOW</b> = 100g + 10g	<b>FLAMINGO</b> = 100g + 5g
<b>MUSTARD</b> = 100g + 10g + 3g	<b>CHERRY</b> = 100g + 25g
<b>GOLD</b> = 100g + 5g	<b>TOMATO</b> = 100g + 100g
<b>CARROT</b> = 100g + 50g	<b>BRICK RED</b> = 100g + 25g + 5g
<b>PUMPKIN</b> = 100g + 10g	<b>TILE RED</b> = 100g + 100g + 25g
<b>TERRACOTA</b> = 100g + 5g	<b>WINE BERRY</b> = 100g + 25g
<b>FLESH TONE</b> = 100g + 10g + 5g	<b>VIOLET</b> = 100g + 100g + 5g
<b>PEACH</b> = 100g + 50g + 50g	<b>GRAPE</b> = 100g + 25g
<b>COTTON CANDY</b> = 100g + 25g	<b>ELEPHANT</b> = 100g + 5g + 3g



Created in collaboration with Rubi Esparza, fondant expert and Winner of the Sugar Rush Netlix Serie.



[brulee.pasteleriacreativa](https://www.instagram.com/brulee.pasteleriacreativa)

### ENCO Tips:

- Store your painted Fondant in a ziploc bag with a secure seal.
- To prevent color fading with pink and purple colors, protect them from exposure to light.
- Before using your Fondant, make sure to knead it well and consider adding a small amount of vegetable shortening for better consistency.



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<b>DUSTY PURPLE</b> = 100g + 10g + 5g	<b>GRASS</b> = 100g + 25g
<b>SKY BLUE</b> = 100g + 5g	<b>FOREST GREEN</b> = 100g + 50g
<b>CLOUDY BLUE</b> = 100g + 25g + 3g	<b>EMERALD</b> = 100g + 100g
<b>INDIGO BLUE</b> = 100g + 3g	<b>OLIVE</b> = 100g + 5g + 3g
<b>IRON BLUE</b> = 100g + 25g + 3g	<b>MOSS</b> = 100g + 50g
<b>BLUEBERRY</b> = 100g + 50g	<b>SAND</b> = 100g + 3g + 3g
<b>TIFFANY</b> = 100g + 10g + 5g	<b>WALNUT</b> = 100g + 10g
<b>MINT GREEN</b> = 100g + 3g	<b>COFFEE</b> = 100g + 5g + 3g
<b>APPLE GREEN</b> = 100g + 25g + 5g	<b>IRON</b> = 100g + 5g
<b>NEON GREEN</b> = 100g + 3g	<b>STONE GRAY</b> = 100g + 5g + 3g



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