



Create a Show-Stopping Patriotic Dessert Table



There's something nostalgic and fun about patriotic desserts. The bright pops of red, white, and blue instantly make every gathering feel festive, whether you're hosting a backyard BBQ, prepping treats for a summer market, or making desserts with family.

This sweet and festive dessert table features four mini patriotic treats colored with Chefmaster® Lique-Gel [Super Red](#) and [Sky Blue](#):

- Mini Patriotic Crinkle Cookies
- Layered Patriotic Cheesecake Cups
- Mini Patriotic Cupcakes
- Patriotic Cake Pops

The best part? These desserts are easy to customize, fun to decorate, and beautiful when



styled together on a dessert table.

Why Choose Chefmaster® Liqua-Gel Food Coloring?

Creating bright patriotic desserts starts with the right colors. Chefmaster® Liqua-Gel Food Coloring is highly concentrated, so a little goes a long way when creating bold shades without watering down batter, frosting, cheesecake filling, cookie dough, or candy coating.

For these desserts, we used:

- [Chefmaster® Liqua-Gel Super Red](#)
- [Chefmaster® Liqua-Gel Sky Blue](#)

These shades blend beautifully into buttercream, cookie dough, cake batter, cheesecake filling, and decorative drizzles.

Mini Patriotic Crinkle Cookies

These soft crinkle cookies are chewy, colorful, and perfect for summer celebrations.

Ingredients

- ½ cup unsalted butter
- 1¼ cups sugar
- 2 large eggs
- 2⅓ cups flour
- 1 tsp baking powder
- 2 tsp vanilla extract
- 1 tsp salt
- Chefmaster® Liqua-Gel [Super Red](#)
- Chefmaster® Liqua-Gel [Sky Blue](#)

Instructions

1. Mix ingredients in one bowl using a mixer. Once dough forms, divide the cookie dough into three bowls.
2. Leave one bowl white, color one bowl with [Super Red](#), and color one bowl with [Sky Blue](#).
3. Chill dough for 20 to 30 minutes in the freezer.
4. Grab about ½ tsp of each color, gently press the colors together, and roll into small balls. Roll each ball in granulated sugar, then powdered sugar.
5. Bake at 350°F for 9 to 11 minutes.
6. Let cool completely before serving.



Styling Tip

Slightly press the dough colors together before rolling them into balls to create a unique tie-dye effect.

Layered Patriotic Cheesecake Cups

These mini cheesecake cups are creamy, colorful, and easy to assemble ahead of time.

You'll Need

- Cheesecake filling
- Cheesecake crust
- Chefmaster® Liqua-Gel [Super Red](#)
- Chefmaster® Liqua-Gel [Sky Blue](#)

Instructions

1. Prepare your favorite cheesecake crust and press it firmly into the bottom of clear dessert cups.
2. Make your cheesecake filling and divide it into three bowls.
3. Leave one bowl white, color one red, and color one blue. Fold in the color rather than overmixing.
4. Using a teaspoon or measuring spoon, layer blue first, then white, and finish with red.
5. Chill for at least 2 hours, or overnight for best results.

Decoration Ideas

Top with:

- Whipped cream swirls
- Patriotic sprinkles
- Fresh strawberries and blueberries

These look especially beautiful in clear cups because each colorful layer is visible.

Mini Patriotic Cupcakes

Mini cupcakes are always one of the first desserts to disappear at parties, and they are easy to decorate for any patriotic celebration.

Ingredients



- ½ cup salted butter, melted, 113g
- 1 cup granulated sugar, 211g
- 2 large eggs, room temperature
- 1 egg white, room temperature
- 1¼ cups all-purpose flour, 130g
- ⅓ cup sour cream, 82g, room temperature
- ½ cup buttermilk, 120g, room temperature
- 1 tbsp vanilla extract or vanilla bean paste, 13g
- 1½ tsp vegetable oil
- 1¼ tsp baking powder
- ¼ tsp baking soda

Note: If using unsalted butter, add ½ tsp salt.

You'll Also Need

- Vanilla buttercream
- [Chefmaster® Liqua-Gel Super Red](#)
- [Chefmaster® Liqua-Gel Sky Blue](#)
- Patriotic sprinkles

Instructions

1. Prepare mini cupcake liners in a mini muffin pan.
2. Sift flour, sugar, and baking powder into a mixing bowl.
3. In a smaller bowl, mix buttermilk and sour cream until evenly combined and slightly thickened. Add eggs, egg white, melted butter, vegetable oil, and vanilla. Whisk until combined and set aside.
4. With the mixer on low, slowly drizzle the wet ingredients into the dry ingredients. Scrape the sides and bottom of the bowl halfway through. Mix until just combined. Fold with a spatula to remove any larger lumps if needed.
5. Fill cupcake liners ¾ full and bake for 12 to 16 minutes, adding more time if needed.
6. Remove from the oven when a toothpick inserted in the center comes out with a few crumbs and the cupcakes no longer jiggle.
7. Cool completely.
8. Divide buttercream into bowls and color with [Super Red](#) and [Sky Blue](#). Leave one portion white.
9. Using a large piping bag fitted with a large star tip, such as a Wilton 8B, use a spoon to spread a line of red buttercream along the inside of the bag.
10. Rotate and add blue on the opposite side. Fill the center with white buttercream and pipe swirls or dollops.



Pro Tip

For an easier marbled effect, place red, white, and blue buttercream side by side in plastic wrap. Roll it up, cut one end off, and insert it into a piping bag.

Patriotic Cake Pops

Cake pops are the ultimate party dessert because they are bite-sized, festive, and easy to transport.

You'll Need

- Crumbled vanilla cake
- Buttercream frosting
- White candy melts
- [Chefmaster® Liqua-Gel Super Red](#)
- [Chefmaster® Liqua-Gel Sky Blue](#)
- Lollipop sticks

Instructions

1. Mix crumbled cake with a small amount of frosting until moldable and able to hold its shape.
2. Roll into small balls. For reference, these were made at 30g each.
3. Freeze for 15 minutes, or just until chilled.
4. Melt white candy coating.
5. Dip cake pop sticks into the coating and insert into cake balls. Chill for a few minutes in the freezer, then dip fully into white candy coating.
6. Melt more white chocolate if needed, then color one portion with [Super Red](#) and another with [Sky Blue](#). If the candy coating starts to solidify, add a small amount of coconut oil. Avoid adding too much coloring, or use oil-based or candy coloring when working with candy coating.
7. Add the colored coating to two piping bags, let cool for 1 to 2 minutes, then quickly drizzle onto the cake pops.

Decorating Ideas

Drizzle contrasting colors over each cake pop in different directions

Add edible glitter

Display upright in a festive stand

Add patriotic sprinkles



Dessert Table Styling Ideas

Want your patriotic desserts to look bakery-worthy? Here are a few simple styling ideas:

- Use white cake stands to make the colors pop
- Add mini flags or star toppers
- Incorporate fresh berries or fillers like marshmallows around trays
- Use striped paper straws for cake pops
- Mix different dessert heights for visual interest

A combination of cookies, cupcakes, cheesecake cups, and cake pops creates the perfect balance of textures, colors, and serving sizes.

Tips for Achieving Bright Colors

- Start small: Chefmaster® Liqua-Gel is highly concentrated, so begin with a small amount and build color gradually.
- Use white bases: White frosting, white cake batter, and white chocolate help colors appear brighter and more vibrant.
- Allow colors to deepen: Buttercream colors often deepen after resting for 20 to 30 minutes. An immersion blender can also help achieve a smoother, more even color.
- Avoid overmixing: Overmixing can affect texture, especially in cake batter.

Perfect for Every Summer Celebration

These patriotic desserts are perfect for:

- Fourth of July parties
- Memorial Day gatherings
- Summer birthdays
- Pool parties
- BBQ dessert tables
- Neighborhood celebrations

Because everything is mini-sized, guests can sample multiple desserts without feeling overwhelmed. Whether you choose to make just one recipe or all four for a full dessert spread, these patriotic dessert ideas are a fun and colorful way to celebrate the season.

With Chefmaster® Liqua-Gel Food Coloring, creating vibrant red, white, and blue treats is simple, festive, and delicious.