

BUTTERCREAM COLOR PALETTE - NATURAL ORANGE



Orange doesn't always get the credit it deserves. It's cheerful, vibrant, and totally versatile. From soft pastels to fiery tones, orange buttercream can brighten up birthday cakes, citrusy summer bakes, and everything in between.

Thanks to Chefmaster All-Natural Sunset Orange Food Coloring, it's easier than ever to create rich orange shades without that harsh chemical flavor. We've crafted four gorgeous hues—Marigold, Cantaloupe, Pumpkin, and Fire—to cover all your orange needs.

Whether you're going for sunny and sweet or bold and spicy, these shades bring the flavor and the flair.

Start with the Right Buttercream Base

Natural food coloring is sensitive to the PH level of certain ingredients. For best results, we are recommending using our **American Buttercream Recipe** as a base when decorating with natural food dyes.

Prep your buttercream by whipping your butter to a bright white and using clear vanilla if you want neon or bright colors, normal vanilla is great for a slightly muted or darker hues.

Making the Orange Shades

1. Natural Marigold

A warm, floral yellow-orange with soft sunshine vibes. Perfect for spring bakes and floral accents.

- 1 Part Natural Sunset Orange
- 1 Part Natural Yellow

2. Natural Cantaloup

A muted peachy-orange with a soft and fruity feel.

- 2 Parts Natural Sunset orange
- 1 Part Natural Yellow
- 1 tiny drop Natural Red

Tip: add a drop or two of Natural Pink for an even softer sherbet look.

3. Natural Pumpkin

A classic fall orange with richness and warmth. Ideal for autumn cakes, jack-o-lantern cookies and other cozy bakes.

- 3 Parts Natural Sunset Orange
- 1 Part Natural Red.

4. Natural Fire

A bold, vibrant orange with red-hot intensity.

- 4 Parts Natural Sunset Orange
- 2 Parts Natural Brown
- 1 Part Natural Red.

Tip: Let this one sit overnight to deepen even further—it intensifies like magic.

Tips for Success

- **Start small** – Natural dyes are potent. Add a little at a time to avoid oversaturating your shade.
- **Rest time is key** – Let buttercream sit at least 12–24 hours to develop its full natural color.
- **Your Immersion blender is your best friend** – It breaks down oils and color pockets for a super smooth finish.
- **Adjust afterwards** – Too light or not the right shade? After letting it sit and

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using an immersion blender, you can go in and add more coloring.

FAQs

- **Can I make orange buttercream with just one dye?**
 - Yes! Chefmaster Sunset Orange is versatile on its own. But layering in yellow, brown and red gives you more range and tone control.
- **Why does my buttercream look pale after mixing?**
 - Natural colors develop over time. Let it rest overnight and blend again before piping.

There's more than one way to orange your buttercream. Whether you're aiming for soft Marigold, mellow Cantaloupe, rich Pumpkin, or blazing Fire, Chefmaster Sunset Orange gives you the power to paint your desserts in golden glory. And the best part? These naturally vibrant shades taste just as good as they look.

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