

BUTTERCREAM COLOR PALETTE – NATURAL PURPLE SHADES



From dreamy lilac to bold berry tones, purple brings elegance, depth, and a playful edge to your bakes. Whether you're decorating floral cupcakes or building a moody statement cake, purple buttercream adds that extra wow factor.

With Chefmaster's All-Natural Food Coloring line, you can whip up a range of stunning purple hues without compromising flavor or texture. No bitterness. No synthetic aftertaste. Just gorgeous, clean color.

Today we're showing you how to make four showstopping shades: Light Orchid, Flirt, Razzmic Berry, and Byzantium—each one smooth, saturated, and totally pipe-worthy.

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. Add 2 to 3 drops of Chefmaster Natural Purple to your American Buttercream and let it rest overnight to fully develop.

Making the Purple Shades

The ratios below are used starting with your already slightly colored purple buttercream base.

1. Natural Light Orchid

A warm, soft, dusty purple perfect for baby showers, florals, or delicate details. You can also add a touch of white buttercream to keep it pastel and airy.

- 1 Part Natural Purple
- 1 Part Natural Royal Blue

2. Natural Flirt

A romantic rose-toned plum—just the right mix of pink and depth. This shade works beautifully with gold accents or vintage cake styles.

- 3 Parts Natural Purple
- 3 Parts Natural Pink
- 2 Parts Natural Red

3. Natural Razzmic Berry

A fun, mid-tone purple with a cool berry vibe.

- 5 Parts Natural Purple
- 4 Parts Natural Royal Blue
- 4 Parts Natural Pink

Tip: Use an immersion blender or let it sit overnight—it matures into a richer shade with time.

4. Natural Byzantium

A bold, dramatic plum with a mysterious edge—perfect for moody cakes and fall bakes.

- 6 Parts Natural Purple
- 6 Parts Natural Royal Blue

Tip: Use an immersion blender to help this dark shade blend evenly without streaks.

Tips for Success

- **Start small** – Natural dyes are potent. Add a little at a time to avoid oversaturating your shade.

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DELICATE PINK FLORAL CAKE

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

FAQs

- **Can I make purple buttercream with just one dye?**
Yes. You'll get the best range with a mix of purple, pink, red, and blue—though purple alone can create some pretty tones too!
- **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 purple your buttercream. Whether you're keeping it soft with Light Orchid or going bold with Byzantium, these all-natural shades will take your bakes from sweet to stunning—no synthetic dyes needed.

And the best part? These dreamy purples taste as amazing as they look.

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