

HOW TO MAKE COLORED SUGAR AT HOME (PERFECT FOR CAKES, COOKIES & COCKTAILS!)



Looking to add a pop of color to your desserts or cocktails without breaking the bank? Good news—you can easily make your own custom colored sugar at home in just minutes! Whether you want to jazz up sugar cookies, rim a fancy cocktail glass, or sprinkle sparkle onto a cake, DIY colored sugar is a fun, budget-friendly way to get the exact colors you want.

The best part? You get full control over the ingredients and endless custom color options. Once you see how simple it is, those little jars from the store will feel like ancient history.

Why Make Your Own Colored Sugar?

Store-bought colored sanding sugar is super convenient—but it adds up fast and usually only comes in basic colors. When you make it at home:

- You save money.
- You can match any color scheme—perfect for holidays, parties, or custom orders.
- You choose the sugar type and the food coloring you're comfortable with (natural or artificial).
- You get to play with color like an edible art project!

What You'll Need:

- **Sugar** – Use whatever type you like: granulated, sanding, coarse, or crystal sugar all work.
- **Zip-top bags** – Sandwich or quart-size bags are perfect for mixing.
- **Airtight containers** – Store your finished sugars in mason jars, spice jars, or anything with a tight seal.
- **Chefmaster Liqua-Gel® Food coloring** - Natural or artificial will both work beautifully with the natural liqua-gel® creating more earthy colors.

How to Color Sugar: Step-by-Step

1. **Add the Sugar:**
Pour about 1 cup of your chosen sugar into a zip-top bag.
2. **Add Food Coloring:**
Start small—add just 1 to 2 drops of food coloring.
3. **Mix it Up:**
Seal the bag and gently knead it with your hands until the color is evenly distributed. This part is surprisingly fun and oddly satisfying!
4. **Adjust the Color:**
Want a deeper shade? Add more color one drop at a time, mixing well between additions. You can also blend multiple colors to create custom shades—just go slow so you don't overdo it.
5. **Let It Dry (Optional):**
If your sugar feels a little damp, spread it out on a baking sheet for 15–30 minutes (up to overnight) to air dry before storing.
6. **Store & Sprinkle:**
Pour the finished sugar into an airtight container and keep it in a cool, dry place until you're ready to use it.

Tips for Success:

- **Always start light.** You can deepen color, but you can't remove it!
- Use **liquid gel or paste food coloring**—they're more concentrated and won't make your sugar wet.
- **Want pastel sugar?** Use just a tiny drop of food coloring.
- **Going bold?** Add a few more drops, but don't go overboard or your sugar may get sticky.
- **Mix it up!** Try blending blue and red for violet, or red and yellow for orange. It's like edible color theory.

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- **Be patient.** Let darker or bold-colored sugars dry completely before storing.

Homemade colored sugar is a game-changer for home bakers and party planners. It's easy, customizable, and just plain fun. Plus, once you realize how quick it is to make, you'll want to whip up a rainbow to match every season, celebration, or cupcake frosting swirl.

Ready to try it yourself? Grab your sugar, pick your colors, and let the magic begin!

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