

## BUTTERCREAM COLOR PALETTE – NATURAL BLUE SHADES



Baby Blue

Cornflower

Royal Blue

French Blue

Blue buttercream made with natural food coloring? Yes, it is possible – and just as beautiful! With Chefmaster's All-Natural Royal Blue coloring, along with slight touches of their All-Natural Dark Green, Violet and Black – you can achieve quite the range of blue shades without a drop of artificial dye. Here we will do a quick overview on how to create 4 different shades so you can confidently add gorgeous blue tones to your next sweet treat.

Natural Blue food coloring uses Spirulina as the main natural ingredient and main source of color! Natural blue can be more temperamental than artificial blue dyes, but the results are worth the small extra effort in your steps. The importance starts off with a good buttercream base.

### 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 Blue Shades

#### 1. Baby Blue

Baby Blue is a very subtle blue shade perfect for baby showers, spring florals and much more.

- 2-parts Natural Royal Blue
- 1-part Natural Violet

#### 2. Cornflower

Cornflower is a darker blue shade with more visual purple undertones, another great shade perfect for florals.

- 4-parts Natural Royal Blue
- 3-parts Natural Violet

#### 3. Royal Blue

Royal Blue is a rich and gorgeous blue shade that really shows it is the center of attention. This shade is perfect to give a pop of color to your sweets.

- 6-parts Natural Royal Blue
- 3-parts Natural Violet
- 1-part Natural Black

#### 4. French Blue

French Blue is a beautiful shade that is on the subtle side, with green and purple undertones.

- 6-parts Natural Royal Blue
- 2-parts Natural Violet
- 3-parts Natural Dark Green
- 1-part Natural Black

### Tips for Coloring Buttercream with Chefmaster Natural Food Colors

Following these tips will provide you the best results when using all-natural food coloring:

- Develop the Color – We recommend waiting at least a few hours, however, better overnight to let the color develop as much as possible before you plan to use it.
- Natural Colors will Always be Muted – Don't expect neon or super bright shades, always expect soft, earthy tones when using all-natural coloring.
- Use an Emersion Blender – For rich colors, after letting the buttercream develop, use an emersion blender to fully incorporate the dye into the butter, creating a

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