

Red Velvet Pound Cake with Cream Cheese Frosting - A Southern Favorite

Take everything you love about red velvet-



OVEN
325°F

TIME
5 min

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INGREDIENTS

For the Red Velvet Pound Cake:

- 3 cups all-purpose flour
- $\frac{1}{2}$ tsp baking soda
- $\frac{1}{2}$ tsp salt
- 1 cup unsalted butter, softened
- $2\frac{1}{2}$ cups granulated sugar
- 6 large eggs
- 1 cup sour cream
- $\frac{1}{2}$ cup buttermilk
- 1 tbsp vanilla extract
- 1 tbsp red food coloring
- 1 tsp distilled white vinegar
- $\frac{1}{4}$ cup unsweetened cocoa powder

For the Cream Cheese Frosting:

- 8 oz cream cheese, softened
- $\frac{1}{2}$ cup unsalted butter, softened
- 4 cups powdered sugar
- 1 tsp vanilla extract
- 2-3 tbsp heavy cream, as needed
- $\frac{1}{2}$ cup chopped pecans, optional, for topping

DIRECTIONS

- 1.** Preheat and Prepare: Preheat your oven to 325°F (163°C).
- 2.** Grease and flour a : Bundt or tube pan generously.
- 3.** Mix Dry Ingredients: In a medium bowl, whisk together:
- 4.** Flour, cocoa powder, baking soda, and salt. Set aside.
- 5.** Cream Butter and Sugar: In a large bowl:
- 6.** Beat butter and sugar until light and fluffy, about 4-5 minutes.
- 7.** Add Eggs and Liquids: Add eggs one at a time, mixing well after each.
- 8.** Stir in sour cream, buttermilk, vanilla, red food coloring, and vinegar.
- 9.** Combine Dry and Wet: Gradually add the dry ingredients to the wet, mixing just until smooth.
- 10.** Bake: Pour the batter into the prepared pan.
- 11.** Bake for 60-75 minutes, or until a toothpick inserted comes out clean.
- 12.** Cool in the pan for 15 minutes, then invert onto a rack to cool completely.

SWAPS & NOTES

Don't skip the vinegar -it's key to red velvet's iconic tang and color development.

Buttermilk substitute : Use regular milk + 1 tsp lemon juice or vinegar.

Frosting flavor twist : Add a dash of almond extract or lemon zest for a different finish.

Pan tip : A Bundt or tube pan works best to give it structure and visual appeal.

TIPS FOR SUCCESS

Room temperature ingredients are key for smooth batter and frosting.

Don't overbake -check at 60 minutes to prevent drying out.

Cool completely before frosting to avoid a melty mess.

Store in fridge if making ahead, and bring to room temp before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/red-velvet-pound-cake-with-cream-cheese-frosting-a-southern-favorite/>