

Vibrant Green Velvet Cake with the Creamiest Frosting Ever

Green Velvet Cake with Cream Cheese Frosting



OVEN
350°F

TIME
5 min

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INGREDIENTS

For the Cake:

- 2 $\frac{1}{2}$ cups all-purpose flour
- 1 $\frac{1}{2}$ cups granulated sugar
- 1 tsp baking soda
- 1 tsp salt
- 1 tsp cocoa powder
- 1 $\frac{1}{2}$ cups vegetable oil
- 1 cup buttermilk (room temperature)
- 2 large eggs (room temperature)
- 2 tbsp green food coloring
- 1 tsp white vinegar
- 1 tsp vanilla extract

For the Cream Cheese Frosting:

- 1 cup unsalted butter (softened)
- 8 oz cream cheese (softened)
- 4 cups powdered sugar

DIRECTIONS

1. Make the Cake Batter: Preheat your oven to 350°F (175°C). Grease and flour three 8-inch round cake pans.
2. In a large bowl, sift together flour, sugar, baking soda, salt, and cocoa powder.
3. In another bowl, whisk together oil, buttermilk, eggs, green food coloring, vinegar, and vanilla extract until smooth.
4. Gradually add the dry mixture to the wet mixture, mixing until just combined.
5. Bake: Divide the batter evenly among the prepared pans.
6. Bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean.
7. Cool cakes in the pans for 10 minutes, then transfer to wire racks to cool completely.
8. Make the Frosting: Beat softened butter and cream cheese together in a large bowl until light and fluffy.
9. Gradually add powdered sugar and vanilla extract. Beat until smooth and creamy.
10. Assemble the Cake: Place one cooled cake layer on a serving plate. Spread a layer of frosting on top. Repeat with the second and third layers.
11. Frost the top and sides of the cake, smoothing with an offset spatula.
12. Chill for 15-30 minutes before slicing to help it set.

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

Original recipe: <https://chefmaniac.com/vibrant-green-velvet-cake-with-the-creamiest-frosting-ever/>