

Lusciously Moist Red Velvet Pound Cake - A Southern Classic, Elevated

Mile High Red Velvet Pound Cake with Cream Cheese Glaze ??



OVEN
325°F

TIME
5 min

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INGREDIENTS

For the Cake:

- 1 cup unsalted butter, softened
- ¾ cup shortening
- 2⅓ cups granulated sugar
- 6 large eggs
- 1 (14 oz) can sweetened condensed milk
- ¾ cup whole milk
- 2 tsp vanilla extract
- 2 tbsp unsweetened cocoa powder
- 2 tbsp red food coloring
- 3 cups all-purpose flour
- ¾ tsp baking powder
- ¾ tsp salt
- 1 tsp white vinegar
- ¾ tsp baking soda

For the Cream Cheese Glaze (Optional but highly recommended):

- 4 oz cream cheese, softened
- 1 cup powdered sugar
- ¾ tsp vanilla extract
- 2-3 tbsp milk (for drizzling consistency)

DIRECTIONS

1. Preheat and Prep: Preheat your oven to 325°F (163°C).
2. Grease and flour a 12-cup : Bundt or tube pan thoroughly. This cake rises tall, so make sure your pan can handle the volume.
3. Cream the Butter & Sugar: In a large bowl, cream together the butter, shortening, and granulated sugar for about 5 minutes, until light and fluffy.
4. Add Wet Ingredients: Beat in eggs one at a time, mixing well after each.
5. Add the sweetened condensed milk, whole milk, vanilla, cocoa powder, and red food coloring. Stir until smooth and well-blended.
6. Mix Dry Ingredients: In a separate bowl, whisk together flour, baking powder, and salt.
7. Gradually add to the wet ingredients, mixing until just combined. Don't overmix.
8. Activate & Finish: Stir in the vinegar and baking soda last. This helps activate the lift and gives that signature velvet texture.
9. Bake: Pour the batter into the prepared pan and smooth the top.
10. Bake for 80-90 minutes, or until a toothpick inserted comes out clean.
11. Cool in the pan for 15-20 minutes, then invert onto a wire rack to cool completely.
12. Make the Glaze: In a small bowl, beat cream cheese until smooth.
13. Add powdered sugar, vanilla, and milk, one tablespoon at a time, until desired consistency is reached.

14. Drizzle over the completely cooled cake.

TIPS FOR SUCCESS

Use room temperature ingredients to ensure a smooth batter.

Don't skip greasing every crevice of your Bundt pan - this is key to a clean release.

Allow the cake to cool completely before glazing to avoid melting the topping.

For an even richer red, use gel food coloring. ?

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

Original recipe: <https://chefmaniac.com/lusciously-moist-red-velvet-pound-cake-a-southern-classic-elevated/>