

Best Homemade Cream Cheese Cake with Cream Cheese Frosting

Prepare to indulge in a cake that's simply divine - this



OVEN
325°F

TIME
5 min

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INGREDIENTS

1 (8 oz) package cream cheese, softened to room temperature
¾ cup vegetable oil
2 cups granulated sugar
3 large eggs
1 ½ teaspoon vanilla extract
3 cups all-purpose flour
1 tablespoon baking powder
1 ½ teaspoon salt
1 ... cup buttermilk
1 cup (2 sticks) butter, softened to room temperature
2 teaspoon vanilla extract
½ teaspoon salt
4-5 cups powdered sugar (confectioners' sugar), sifted

DIRECTIONS

1. Let's get this delicious : Cream Cheese Cake baking and frosted!
2. Preheat : Oven & Prep Dish: Preheat your oven to 325°F (160°C). Grease a 9x13-inch baking dish thoroughly. You can also lightly flour it after greasing, or line with parchment paper leaving an overhang for easier removal.
3. Mix : Wet Ingredients (Cake Batter Base): In a large mixing bowl, using an electric mixer (stand mixer or handheld), beat the 1 (8 oz) package of softened cream cheese until it is smooth and creamy. Gradually add the ¾ cup vegetable oil and 2 cups granulated sugar, beating until well combined and light.
4. Add : Eggs & Vanilla: Add the 3 large eggs one at a time, beating well after each addition until fully incorporated. Stir in the 1 ½ teaspoon vanilla extract.
5. Combine : Dry Ingredients: In a separate medium-sized bowl, sift together the 3 cups all-purpose flour, 1 tablespoon baking powder, and 1 ½ teaspoon salt. Whisk them together to ensure they are well combined.
6. Alternate : Wet & Dry: Gradually mix the dry ingredients into the wet mixture, alternating with the 1 ... cup buttermilk, starting and ending with the dry ingredients. Mix on low speed, or by hand, just until everything is combined and a smooth batter forms. Be careful not to overmix, as this can make the cake tough.
7. Bake : Cake: Transfer the prepared batter evenly into the greased 9x13-inch baking dish. Place in the preheated oven and bake for 35-40 minutes, or until a toothpick inserted into the center of the cake comes

out clean.

8. **Cool :** Cake: Remove the cake from the oven. Allow it to cool completely in the baking dish on a wire rack before attempting to frost it. Frosting a warm cake will cause the frosting to melt and slide off.
9. **Prepare :** Frosting: While the cake is cooling, make the frosting. In a large bowl, using an electric mixer, beat the 1 cup softened butter and 1 (8 oz) package softened cream cheese together until smooth and creamy, about 2-3 minutes. Gradually add the 4-5 cups sifted powdered sugar, one cup at a time, beating on low speed until incorporated, then increasing to medium-high speed and beating until light and fluffy. Beat in the 2 teaspoon vanilla extract and $\frac{1}{2}$ teaspoon salt until fully combined and the frosting is smooth and spreadable.
10. **Frost :** Cooled Cake: Once the cake is completely cool, spread the prepared cream cheese frosting evenly over the top of the cake, using an offset spatula for a smooth finish.
11. **Serve:** Slice and serve your delicious Cream Cheese Cake!

SWAPS & NOTES

Cream Cheese (Cake & Frosting): Ensure both packages of cream cheese are truly at room temperature and very soft for smooth mixing, both in the batter and the frosting.

Full-fat brick-style cream cheese is recommended for richness.

Vegetable Oil: A neutral oil like canola or grapeseed oil works best to contribute to the cake's moistness without imparting flavor.

Buttermilk: Crucial for the cake's tender crumb and subtle tang.

TIPS FOR SUCCESS

Room Temperature is Crucial: For both the cake batter and the frosting, ensuring your cream cheese and butter are truly at room temperature makes a huge difference in achieving a smooth, lump-free consistency.

Don't Overmix the Batter: Mix the cake batter just until the dry ingredients are incorporated.

Overmixing develops gluten, leading to a denser, tougher cake.

Sift Powdered Sugar: For a perfectly smooth and lump-free frosting, always sift your powdered sugar before adding it to the butter and cream cheese.

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

Original recipe: <https://chefmaniac.com/best-homemade-cream-cheese-cake-with-cream-cheese-frosting/>