

Red Velvet Cheesecake Cake: The Ultimate Dessert Mashup

2 1/2 cups all-purpose flour



OVEN
325°F

TIME
45-50 min

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INGREDIENTS

For the Red Velvet Cake:

- 2 1/2 cups all-purpose flour
- 1 1/2 cups granulated sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 tablespoon unsweetened cocoa powder
- 1 1/2 cups buttermilk
- 1/2 cup vegetable oil
- 2 large eggs
- 2 teaspoons white vinegar
- 1 teaspoon vanilla extract
- 2 tablespoons red food coloring (gel food coloring is recommended)

For the Cheesecake:

- 16 ounces cream cheese, softened
- 2/3 cup granulated sugar
- 1/3 cup heavy whipping cream
- Pinch of salt

For the Cream Cheese Frosting:

- 1/2 cup unsalted butter, softened
- 2 1/2 cups powdered sugar

Swaps and Notes:

Cream Cheese: Make sure your cream cheese is at room temperature for both the cheesecake and the frosting. This is crucial for a smooth, lump-free result.

Buttermilk: Buttermilk is a must for the red velvet cake. It reacts with the baking soda and vinegar to create that classic tender, velvety crumb.

Red Food Coloring: Gel food coloring is recommended for a vibrant red color without adding too much liquid.

Cheesecake: For the best results, bake the cheesecake in a springform pan in a water bath. This helps it bake evenly and prevents cracks.

Step-by-Step Instructions:

Make the Cheesecake (Day Before): Preheat the oven to 325°F (165°C). Prepare a water bath and wrap a 9-inch springform pan with foil. In a large bowl, beat the softened cream cheese and sugar until smooth. Add the eggs, heavy cream, vanilla, and a pinch of salt, mixing until just combined. Pour into the prepared pan and bake for 45-50 minutes, or until the edges are set and the center is still slightly wobbly. Let it cool completely, then refrigerate overnight to set.

Make the Red Velvet Cake: Preheat the oven to 350°F (175°C). Grease and flour two 9-inch round cake pans. In a large bowl, whisk together the flour, granulated sugar, baking soda, salt, and cocoa powder. In a separate bowl, whisk together the buttermilk, vegetable oil, eggs, white vinegar, vanilla, and red food coloring. Pour the wet ingredients into the dry ingredients and mix until just combined. Pour the batter into the prepared pans and bake for 25-30 minutes, or until a toothpick comes out clean. Let the cakes cool completely on a wire rack.

Make the Frosting: In a large bowl, using a hand mixer or a stand mixer with a paddle attachment, beat the softened cream cheese and softened butter until light and fluffy. Gradually add the powdered sugar, mixing on low speed until combined. Beat in the vanilla extract until the frosting is smooth and creamy.

Assemble the Cake: Place one red velvet cake layer on a serving platter. Spread a thin layer of the cream cheese frosting over the top. Remove the cheesecake from the springform pan and place it on top of the frosting. Spread another thin layer of frosting over the cheesecake. Place the second red velvet cake layer on top. Frost the top and sides of the entire cake with the remaining frosting.

Serve: For best results, chill the cake for at least 30 minutes before slicing.

Tips for Success:

Make the Cheesecake First: Making the cheesecake the day before allows it to set up properly and makes assembly much easier.

Room Temperature Ingredients: This is the most important tip for both the cake and the cheesecake.

Don't Overmix: Overmixing the cake batter will result in a tough, dense cake, and overmixing the cheesecake batter can cause it to crack.

DIRECTIONS

1. Make the : Cheesecake (Day Before): Preheat the oven to 325°F (165°C). Prepare a water bath and wrap a 9-inch springform pan with foil. In a large bowl, beat the softened cream cheese and sugar until smooth. Add the eggs, heavy cream, vanilla, and a pinch of salt, mixing until just combined. Pour into the prepared pan and bake for 45-50 minutes, or until the edges are set and the center is still slightly wobbly. Let it cool completely, then refrigerate overnight to set.
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9. **Cool the : Cake Completely:** Don't frost the cake until it's completely cooled, or the frosting will melt and slide off.
10. **Serving Suggestions and Pairings:** This Red Velvet Cheesecake Cake is a perfect dessert on its own. It's so rich and decadent that you don't need much else. You could serve it with a simple cup of coffee or a glass of milk. For a full dessert spread, it would go perfectly with other classic treats like a big family banana pudding or some delicious peanut butter brownies.
11. **Nutritional Information (per serving, approximate):**
Calories: 700 kcal
12. **Carbohydrates:** 70g
13. **Protein:** 10g
14. **Fat:** 45g
15. **Saturated : Fat:** 25g
16. **Cholesterol:** 150mg
17. **Sodium:** 400mg
18. **Fiber:** 2g
19. **Sugar:** 50g
20. **Disclaimer:** Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
21. **Storage and Leftover Tips:** This cake can be stored in an airtight container in the refrigerator for up to 3 days. For longer storage, you can freeze individual slices for up to 3 months. Thaw them in the refrigerator for a few hours before serving.
22. **More Recipes You'll Love:** If you enjoy baking and creating delicious treats from scratch, you might also like these other recipes:
23. **This :** Chocolate Chip Banana Bread is my favorite way to use up overripe bananas
24. **These :** Easy Pumpkin Spice Muffins are my favorite fall treat to bake on repeat
25. **This :** Easy Ice Cream Sandwich Cake is my favorite no-bake summer dessert

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

Original recipe: <https://chefmaniac.com/red-velvet-cheesecake-cake-the-ultimate-dessert-mashup/>