

The Best Red Velvet Waffles Recipe (Using Cake Mix!)

Irresistibly Fluffy Red Velvet Waffles: The Ultimate Cake Mix Hack



OVEN
200°F

TIME
5 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

Red Velvet Cake Mix: 1 box (15.25 oz)
All-Purpose Flour: 1/2 cup (this provides the "waffle" structure)
Large Eggs: 2
Whole Milk or Buttermilk: 1 1/4 cups (Buttermilk adds that classic tang)
Vegetable Oil: 1/3 cup
Vanilla Extract: 1 tsp
Cream Cheese: 4 oz (softened)
Powdered Sugar: 1 cup
Whole Milk: 2-3 tbsp (adjust for desired thickness)
Vanilla Extract: 1/2 tsp

Swaps and Notes:

Structure: The extra 1/2 cup of flour is crucial. Without it, the cake batter might be too delicate and stick to your waffle iron.

Buttermilk: If you don't have buttermilk, add 1 tablespoon of lemon juice or white vinegar to regular milk and let it sit for 5 minutes.

Toppings: Fresh raspberries or chocolate chips folded into the batter take these to the next level.

Step-by-Step Instructions:

1. Heat the Iron:
2. Mix the Batter:
3. Bake the Waffles:

4. Prepare the Glaze:

5. Serve it Up:

Tips for Success:

Don't Peek: Resist the urge to open the waffle iron too early. Red velvet batter is more delicate than standard waffle batter, and opening too soon can cause it to tear.

Keep them Crisp: If you are making a large batch, keep the finished waffles on a wire rack in a 200°F oven. Placing them directly on a plate can make the bottom soggy from the steam.

Softened Cream Cheese: Make sure your cream cheese is truly at room temperature for the glaze, or you'll end up with lumps!

Serving Suggestions and Pairings:

Nutritional Information (Per Waffle):

Calories: 310 kcal

Total Fat: 14g

Carbohydrates: 42g

Protein: 4g

Sugar: 22g (Note: Estimates based on standard-sized Belgian waffles.)

Storage and Leftover Tips:

More Recipes You Will Love:

One Pan Breakfast Bake - The savory side of morning perfection.

Coconut Lime Poke Cake - Another cake-based favorite for tropical vibes.

DIRECTIONS

1. **Heat the Iron:** Preheat your waffle iron to a medium-high setting. Lightly coat it with non-stick cooking spray or a brush of melted butter.
2. **Mix the Batter:** In a large bowl, whisk together the red velvet cake mix and the all-purpose flour. In a separate bowl, beat the eggs, milk (or buttermilk), oil, and vanilla. Pour the wet ingredients into the dry and stir until just combined. A few small lumps are okay-don't overmix!
3. **Bake the Waffles:** Pour the batter onto the hot waffle iron (usually about 1/2 to 2/3 cup depending on your iron size). Close the lid and cook until the steam stops rising or your iron signals it's done.
4. **Prepare the Glaze:** While the waffles are cooking, beat the softened cream cheese until smooth. Gradually add powdered sugar, milk, and vanilla, whisking until you have a pourable glaze.
5. **Serve it Up:** Stack the warm waffles high, drizzle generously with the cream cheese glaze, and top with fresh berries or a dusting of powdered sugar.
6. **Tips for Success:** **Don't Peek:** Resist the urge to open the waffle iron too early. Red velvet batter is more delicate than standard waffle batter, and opening too soon can cause it to tear.
7. **Keep them : Crisp:** If you are making a large batch, keep the finished waffles on a wire rack in a 200°F oven. Placing them directly on a plate can make the bottom soggy from the steam.
8. **Softened : Cream Cheese:** Make sure your cream cheese is truly at room temperature for the glaze, or you'll end up with lumps!

9. **Serving Suggestions and Pairings:** These waffles are undeniably the star of the show. To balance the sweetness, pair them with something salty like crispy bacon or these easy turkey wings. If you're hosting a brunch, they look stunning next to a Crab Louie Salad or a tray of Margherita Flatbreads.
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15. **Storage and Leftover Tips:** These waffles freeze beautifully! Once cooled, place them in a single layer on a baking sheet to freeze, then transfer to a freezer bag. To reheat, simply pop them in the toaster or air fryer at 350°F for 3 minutes to regain that "fresh-baked" crispiness.
16. **More Recipes You Will Love:** One Pan Breakfast Bake - The savory side of morning perfection.
17. **Coconut :** Lime Poke Cake - Another cake-based favorite for tropical vibes.
18. **Mexican :** Chicken and Rice Casserole - For an easy dinner after a big brunch.
19. **Final Thoughts:** Red Velvet Waffles are the ultimate "special occasion" breakfast that doesn't require hours in the kitchen. They are vibrant, decadent, and a total crowd-pleaser.
20. **What's your favorite waffle topping?** I'm a sucker for extra pecans on mine! Let me know in the comments, and don't forget to follow ChefManiac for more easy bakes and kitchen hacks. Happy brunching!

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

Original recipe: <https://chefmaniac.com/the-best-red-velvet-waffles-recipe-using-cake-mix/>