

## Red Velvet Cheesecake Bundt Cake with Cream Cheese Frosting

2 1/2 cups all-purpose flour



**OVEN**  
**350°F**

**TIME**  
**55 to 65 min**

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### INGREDIENTS

For the Cheesecake Filling:

8 oz cream cheese, softened

1/3 cup granulated sugar

1 large egg

1 teaspoon vanilla extract

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

2 tablespoons cocoa powder

1 1/2 cups vegetable oil

1 cup buttermilk

2 large eggs

2 tablespoons red food coloring

1 teaspoon white vinegar

For the Cream Cheese Frosting:

4 oz cream cheese, softened

2 cups powdered sugar

2 to 4 tablespoons milk

### DIRECTIONS

1. Preheat and prepare the pan: Preheat your oven to 350°F (175°C). Grease and flour a Bundt pan thoroughly so the cake releases easily after baking.
2. Make the cheesecake filling: In a medium bowl, beat the softened cream cheese and granulated sugar until smooth. Add the egg and vanilla extract, then beat until fully combined. Set aside.
3. Prepare the red velvet batter: In a large bowl, sift together the flour, sugar, baking soda, salt, and cocoa powder.
4. Add the vegetable oil, buttermilk, eggs, red food coloring, vanilla extract, and white vinegar. Mix until the batter is smooth and well combined.
5. Assemble the cake: Pour half of the red velvet batter into the prepared Bundt pan. Spoon the cheesecake filling over that layer, trying to keep it away from the outer edges of the pan. Top with the remaining red velvet batter.
6. Bake: Bake for 55 to 65 minutes, or until the cake is set and a tester inserted into the cake portion comes out mostly clean. Let the cake cool in the pan for 10 minutes, then carefully unmold it onto a wire rack and cool completely.
7. Make the frosting: Beat the softened cream cheese until smooth. Add the powdered sugar and vanilla extract, then mix until combined. Add milk a little at a time until the frosting reaches a drizzle-able consistency.
8. Finish and serve: Drizzle the cream cheese frosting over the completely cooled cake. Let it set slightly, then slice and serve.

## SWAPS & NOTES

Buttermilk is a key ingredient in red velvet cake because it helps create that tender crumb and subtle tang that makes the flavor so distinctive.

If you do not have buttermilk on hand, you can make a quick substitute with milk and a little vinegar or lemon juice, though real buttermilk will give you the best result.

The cheesecake filling should be smooth before layering, so make sure the cream cheese is properly softened.

That will help it blend easily without lumps.

### TIPS FOR SUCCESS

Grease and flour the Bundt pan very well.

Because this cake has a cheesecake layer, it is extra important to help it release cleanly.

When layering the cheesecake filling, try not to let it touch the edges of the pan.

Keeping it more centered helps it stay tucked inside the cake instead of sticking to the pan.

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

Original recipe: <https://chefmaniac.com/red-velvet-cheesecake-bundt-cake-with-cream-cheese-frosting/>