

Easy Christmas Velvet Cake: Simple Holiday Dessert

When the holidays roll around, every dessert table needs a spectacular centerpiece. This **Easy Christmas Velvet Cake** is the perfect simple holiday dessert to wow your guests. With its striking, festive red color and classic tangy cream cheese frosting, it embodies the spirit of the season. This recipe is designed for simplicity, allowing you to create a moist, tender, and professional-looking layer cake without spending all day in the kitchen. It has the signature mild chocolate flavor and soft “velvet” crumb that everyone loves, making it a guaranteed hit at your Christmas gathering.

Why This Cake is the Star of the Holiday Show

The Ultimate Festive Color and Flavor

This **Christmas Velvet Cake** is, first and foremost, a visual delight. The deep, vibrant red of the cake layers contrasts beautifully with the snowy white cream cheese frosting, creating an instantly festive look. When you slice into it, the layers look just like a Santa suit or a candy cane. This classic red velvet flavor, with its subtle notes of cocoa and vanilla enhanced by the tangy frosting, is a comforting and nostalgic taste that many people associate with celebrations and holidays.

A Simple Recipe for Busy Holiday Bakers

The holiday season is famously busy, and this recipe respects your time. It provides a straightforward, no-fuss method for achieving a perfect velvet cake. By following these simple steps, you can avoid common baking pitfalls and produce a dessert that tastes like it came from a high-end bakery. This recipe ensures a moist crumb every single time, so you can focus on the decorating and celebrating.

A slice of festive cake with red velvet and yellow layers, topped with white frosting, red and green sprinkles

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- Author: [Aaron recipes](#)
- Total Time: [1 hour 5 minutes \(plus cooling\)](#)
- Yield: [12 servings](#)

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Description

This Easy Christmas Velvet Cake is the perfect simple holiday dessert. A moist, tender red velvet cake with a vibrant festive color, topped with rich and tangy cream cheese frosting.

Ingredients

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□ FOR THE CHRISTMAS VELVET CAKE: 2 1/2 cups (300g) all-purpose flour 1 1/2 cups (300g) granulated sugar 1 tsp baking soda 1 tsp salt 1 tbsp unsweetened cocoa powder 1 cup (240ml) vegetable oil 2 large eggs, room temperature 1 cup (240ml) buttermilk, room temperature 2 tbsp (1 oz) liquid red food coloring 1 tsp vanilla extract 1 tsp white vinegar
FOR THE CREAM CHEESE FROSTING: 16 oz (452g) block-style cream cheese, softened 1 cup (227g) unsalted butter, softened 4 cups (480g) powdered sugar 2 tsp vanilla extract 1/8 tsp salt
Optional Garnish: Crushed peppermint candies or festive sprinkles

□ Cook Mode Prevent your screen from going dark

Instructions

1. Preheat oven to 350°F (175°C). Grease, line with parchment, and flour two 9-inch round cake pans.
2. In a large bowl, whisk together the dry ingredients: flour, sugar, baking soda, salt, and cocoa powder.
3. In a separate medium bowl, whisk together the wet ingredients: vegetable oil, eggs, buttermilk, red food coloring, vanilla extract, and white vinegar.
4. Pour the wet ingredients into the dry ingredients. Mix on low speed with an electric mixer until just combined. Do not overmix.
5. Divide the batter evenly between the two prepared cake pans.
6. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean.
7. Let the cakes cool in the pans for 15 minutes, then invert them onto a wire rack to cool completely.
8. To make the frosting: In a large bowl, beat the softened cream cheese and butter on medium-high speed until smooth and creamy (about 3 minutes).
9. Reduce the speed to low and gradually add the powdered sugar. Mix until fully combined.
10. Add the vanilla extract and salt. Increase speed to medium-high and beat for 2-3 minutes until light and fluffy.
11. Once the cake layers are completely cool, assemble the cake. Place one layer on a serving plate, top with frosting, add the second layer, and frost the top and sides.
12. Garnish with crushed peppermint or sprinkles, if desired.

Notes

Room Temperature Ingredients: For the smoothest batter and frosting, ensure your eggs, buttermilk, cream cheese, and butter are all at room temperature.
Do Not Overmix: Mix the batter only until the wet and dry ingredients are combined. Overmixing develops gluten and makes the cake dense.
Storage: Cake must be stored in an airtight container in the refrigerator because of the cream cheese frosting. Let sit at room temperature for 20 minutes before serving.

- Prep Time: 30 minutes
- Cook Time: 35 minutes
- Category: Dessert, Christmas
- Method: Baking
- Cuisine: American

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 520 kcal
- **Sugar:** 46g
- **Sodium:** 355mg
- **Fat:** 29g
- **Saturated Fat:** 12g
- **Unsaturated Fat:** 17g
- **Trans Fat:** 0g
- **Carbohydrates:** 61g
- **Fiber:** 1g
- **Protein:** 5g
- **Cholesterol:** 85mg

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

Key Components for a Perfect Holiday Velvet Cake

Achieving the Signature Moist Crumb

The secret to this cake's incredible texture lies in a few key ingredients. Buttermilk, which is acidic, interacts with the baking soda to create lift and a very fine, tender crumb. Vegetable oil is used as the primary fat because it provides superior moisture compared to butter, ensuring your **Christmas Velvet Cake** stays soft and fresh even a day or two after baking. A small amount of cocoa powder and white vinegar also contributes to the texture and the classic, subtle flavor profile.

The Secret to Rich, Tangy Cream Cheese Frosting

A velvet cake is incomplete without its signature cream cheese frosting. The tangy flavor of the cream cheese perfectly cuts through the richness of the cake. The secret to a perfect, non-runny frosting is using full-fat, block-style cream cheese, not the spreadable kind from a tub. Both your cream cheese and your unsalted butter must be softened to room temperature, but not warm, to achieve a smooth, lump-free, and fluffy consistency.

Baking Your Christmas Velvet Cake Step-by-Step

Mixing the Batter for That Classic Texture

First, you must preheat your oven to 350°F (175°C) and prepare two 9-inch round cake pans by greasing, lining them with parchment, and flouring them. In a large bowl, whisk your dry ingredients: flour, sugar, baking soda, salt, and cocoa powder. In a separate, medium bowl, whisk all your wet ingredients: oil, eggs, buttermilk, red food coloring, vanilla, and vinegar. Gradually pour the wet mixture into the dry, mixing on low speed until the batter is just combined. Do not overmix, as this is the key to a tender cake.

Baking Tips for Level and Even Layers

Divide your brilliant red batter evenly between the two prepared pans. For perfectly even layers, you can use a kitchen scale to weigh the pans. Bake for 30 to 35 minutes. You will know the cakes are done when they spring back lightly to the touch or a toothpick inserted in the center comes out clean. Let the cakes cool in their pans on a wire rack for about 15 minutes before turning them out onto the rack to cool completely. You must wait until they are 100% cool before you begin frosting.

Festive Decoration Ideas for Your Holiday Cake

Creating a Smooth Frosting Finish

To assemble your **Christmas Velvet Cake**, place one cooled cake layer on your serving stand or plate. Spread about 1 to 1.5 cups of frosting evenly over the top. Place the second layer on top, bottom-side-up, for a perfectly flat top surface. Apply a very thin layer of frosting all over the cake, which is called a “crumb coat.” This thin layer traps all the crumbs. Refrigerate the cake for 20-30 minutes to set the crumb coat before applying your final, generous layer of frosting.

Simple Garnishes That Wow

You do not need to be a professional decorator to make this cake look stunning. The bold red and white color combination does most of the work. For a simple, elegant finish, you can gently press crushed peppermint candies or candy canes around the base of the cake. A dusting of green and red sprinkles or sugar pearls also adds a simple, festive touch. For a more rustic look, you can create swirls in the frosting on top with the back of a spoon.

Common Questions About Holiday Baking

Making This Cake Ahead of Time

This is the perfect make-ahead dessert for the holidays. You can bake the cake layers up to two days in advance. Once they are completely cool, wrap them very tightly in plastic wrap and store them at room temperature. The cream cheese frosting can also be made up to a week ahead and stored in an airtight container in the refrigerator. Just let it sit at room temperature for about 30 minutes and re-whip it briefly before using.

How to Store Your Finished Christmas Velvet Cake

Because this recipe uses a traditional cream cheese frosting, the finished cake must be stored in the refrigerator. Place it in a cake carrier or cover it loosely with plastic wrap. It will stay moist and

delicious for up to 5 days. For the best taste and texture, allow the cake to sit at room temperature for about 20-30 minutes before serving.

Planning Your Holiday Dessert Menu

Nutritional Information for This Recipe

This **Christmas Velvet Cake** is a rich, indulgent treat, which is exactly what a holiday dessert should be. The following table provides an estimated nutritional breakdown per serving, based on 12 slices.

Nutrient	Amount per Serving
Calories	520 kcal
Total Fat	29g
Saturated Fat	12g
Cholesterol	85mg
Sodium	355mg
Total Carbohydrates	61g
Dietary Fiber	1g
Sugars	46g
Protein	5g

Pairing Your Cake with Other Treats

This cake stands beautifully on its own, but it also pairs well with other holiday flavors. Serve it with a scoop of vanilla bean ice cream or a dollop of fresh whipped cream. It is also wonderful alongside a hot cup of coffee or a rich hot chocolate. If you want another show-stopping layer cake for your holiday table, this **red velvet cheesecake cake** is an incredible option that combines two favorite desserts in one.

Frequently Asked Questions

Can I use beet powder instead of red food coloring?

While you can use beet powder for a natural red color, it will not produce the same vibrant, bright red as food coloring. It will result in a more muted, brownish-red color and may impart a very slight earthy flavor to the cake.

Why does my cream cheese frosting taste too much like cream cheese?

This often happens if the powdered sugar is not fully incorporated or if the butter-to-cream-cheese ratio is off. Ensure you are using the full amount of powdered sugar and beating the frosting long enough (2-3 minutes) after the sugar is added to make it light and fluffy.

My cake layers domed in the middle. How do I fix this?

Doming is common. To create a flat, stable layer cake, simply use a long, serrated knife to carefully slice off the domed top of each cake layer before you begin assembly. This creates a perfectly level surface for the frosting.

Conclusion

This **Easy Christmas Velvet Cake** is truly a simple holiday dessert that delivers on every level. It provides stunning visual appeal, a classic and beloved flavor, and an incredibly moist, tender texture. By following this straightforward recipe, you can remove the stress from holiday baking and present a dessert that will be the talk of the party. The combination of the soft red velvet crumb and the tangy cream cheese frosting is a timeless classic that perfectly captures the joy and indulgence of the Christmas season.

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