

Easy Ombre Pink Velvet Cake: Stunning Layer Cake

An ombre cake, with its beautiful gradient of color, looks like something that only a professional pastry chef could create. However, this **Easy Ombre Pink Velvet Cake** recipe is here to prove that you can create a stunning layer cake masterpiece in your own kitchen. The “ombre” effect, transitioning from a deep pink to a pale blush, is surprisingly simple to achieve. By pairing this visual trick with a classic, moist white velvet cake recipe, you get a dessert that is as impressive to look at as it is to eat. This guide will walk you through every step, from tinting the batter to the final assembly.

What is an Ombre Pink Velvet Cake?

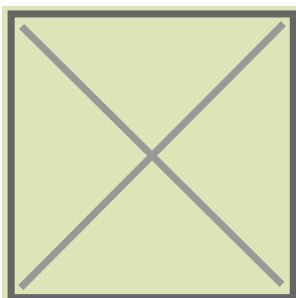
An ombre cake is a layer cake where each layer, or the frosting, features a gradual color gradient. In this **easy ombre pink velvet cake**, we apply this technique directly to the cake layers themselves, creating a stunning cross-section when you slice into it.

The Gradient Effect

This recipe creates a stunning four-layer cake. We will make one single batch of white velvet cake batter and then divide it into four bowls. One layer will remain pure white, one a pale, delicate pink, the second a medium rose, and the fourth a vibrant, deep pink. When stacked, they create a beautiful transition of color that is guaranteed to impress your guests.

Why “White Velvet”?

We use a “white velvet” cake as the base because its texture is famously soft, moist, and tender. More importantly, a white velvet cake uses no egg yolks, which means the batter is a pure, bright white. This provides the perfect blank canvas for creating clean, vibrant pink colors that are not muddled by the yellow of egg yolks.



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- Author: [Aaron recipes](#)
- Total Time: [1 hour 50 minutes](#)
- Yield: [1 four-layer 8-inch cake](#)

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Description

A stunning Easy Ombre Pink Velvet Cake that creates a beautiful gradient effect. This stunning layer cake is surprisingly simple, with a moist, tender white velvet crumb and tangy cream cheese frosting.

Ingredients

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☐ For the Cake: 2 1/4 cups cake flour 2/3 cups granulated sugar 1 tbsp baking powder 1/2 tsp salt 1/2 cup unsalted butter, room temperature, cut into cubes 4 large egg whites, room temperature 1 cup buttermilk 1/3 cup vegetable oil 1 tsp white vinegar 2 tsp vanilla extract Pink gel food coloring
For the Cream Cheese Frosting: 2 cups (4 sticks) unsalted butter, softened 1 cup (8 oz) cream cheese, softened 1 tbsp vanilla extract 1 tsp fine salt 11 cups powdered sugar 1/4 cup heavy whipping cream

☐ Cook Mode Prevent your screen from going dark

Instructions

1. For the Cake: 2. Preheat oven to 350°F / 175°C. Grease and flour four 8-inch round cake pans (or bake in batches). 3. In a stand mixer, mix cake flour, sugar, baking powder, and salt. 4. Slowly add the butter cubes on low speed. Mix until the mixture resembles coarse sand. 5. In a separate bowl, whisk egg whites, buttermilk, oil, vinegar, and vanilla. 6. On low, slowly add half of the wet mixture to the dry. Increase speed to medium and beat for 2 minutes. 7. Scrape the bowl, then on low, add the remaining wet mixture. Mix for 30 seconds. 8. Divide the batter evenly into 4 bowls. Leave one white. Tint the other 3 bowls with 1 drop, 3-4 drops, and 6-8 drops of pink gel coloring, respectively. 9. Pour each color into a prepared pan. Bake for 18-20 minutes (or 33-37 mins if using 2 pans for thicker layers). 10. Let cool in pans for 10 minutes, then invert onto a wire rack to cool completely. 11. 12. For the Frosting: 13. In a stand mixer, beat the butter and cream cheese until smooth and creamy. 14. Add the vanilla and salt, and mix. 15. On low speed, slowly add the powdered sugar until fully incorporated. 16. Add the heavy cream, then beat on medium-high speed for 3-5 minutes until light and fluffy. 17. 18. For Assembly: 19. Level the cooled cakes. Place the darkest layer on a cake stand. Top with frosting. 20. Add the medium layer, more frosting, the light pink layer, more frosting, and then the white layer. 21. Cover the cake in a thin crumb coat, chill for 30 minutes, then frost with the remaining frosting.

Notes

Using a kitchen scale to divide the batter is the most accurate way to get even layers. For the smoothest frosting, ensure your butter and cream cheese are at room temperature.

- Prep Time: 45 minutes
- Cook Time: 20 minutes
- Category: Dessert
- Method: Baking
- Cuisine: American

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 950 kcal
- **Sugar:** 150 g
- **Sodium:** 400 mg
- **Fat:** 45 g
- **Saturated Fat:** 28 g
- **Unsaturated Fat:** 0 g
- **Trans Fat:** 0 g
- **Carbohydrates:** 135 g
- **Fiber:** 1 g
- **Protein:** 6 g
- **Cholesterol:** 110 mg

Did you make this recipe?

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

The Velvet Difference: Ingredients for a Tender Crumb

The heart of this stunning layer cake is the “velvet” recipe. This specific combination of ingredients is what creates the famously tender texture that defines this cake.

Cake Flour vs. All-Purpose Flour

For the most delicate, soft crumb, this recipe calls for **cake flour**. Cake flour is a low-protein flour that is milled to a very fine consistency. This low protein level means less gluten formation, which is the key to a tender, non-chewy cake. It is the foundation of our “soft” crumb and is highly recommended for this recipe.

The Buttermilk and Vinegar Reaction

You cannot have a true velvet cake without a bit of acidic magic. This recipe uses both buttermilk and white vinegar. These ingredients react with the baking soda to create carbon dioxide bubbles, which makes the cake incredibly light and airy. This reaction also helps to break down the proteins in the flour, further contributing to the tender, “velvet” mouthfeel.

Creating the Stunning Ombre Effect: A Step-by-Step Guide

This is the most exciting part of making an **easy ombre pink velvet cake**, and it is much simpler than you think. The key is to work in an organized way.

Prepare Your Bowls

Before you start, set out four separate, medium-sized bowls. Prepare your single batch of white velvet cake batter according to the recipe instructions. Once the batter is complete, use a kitchen scale or a liquid measuring cup to divide the batter *evenly* among the four bowls. Using a scale is the most accurate way to ensure your layers will be the same height.

Tinting the Batter

Now, you will become an artist. You need a high-quality pink gel food coloring for this.

- **Bowl 1 (White):** Leave this bowl of batter plain.
- **Bowl 2 (Light Pink):** Add just *one* tiny drop of pink gel coloring. Stir until it is fully combined.
- **Bowl 3 (Medium Pink):** Add 3-4 drops of pink gel coloring to the second bowl and stir.
- **Bowl 4 (Dark Pink):** Add 6-8 drops (or more, depending on your preference) to the fourth bowl to create a deep, vibrant pink. Pour each bowl of batter into its own prepared 8-inch cake pan and bake.

Mastering the Silky Smooth Cream Cheese Frosting

A stunning layer cake deserves a high-quality frosting. While some ombre cakes use buttercream, a pink velvet pairs beautifully with a rich, tangy cream cheese frosting. This recipe is thick, stable, and perfect for stacking.

Why Use Butter *and* Oil?

This pink velvet cake recipe is unique because it uses both butter and oil. The butter provides a rich, classic flavor, while the vegetable oil provides unmatched moisture. This combination ensures the cake is not only flavorful but also incredibly tender and moist, which is the perfect base for our stunning layer cake.

The Process: Room Temperature is Key

For the smoothest cream cheese frosting, *all* your ingredients must be at room temperature. This includes the butter and, most importantly, the block-style cream cheese. Beat the butter and cream cheese together until perfectly smooth *before* adding any sugar. Then, add the powdered sugar, salt, and vanilla, and beat until light and fluffy.

How to Assemble Your Stunning Layer Cake

Once your four (stunningly) colored cake layers are fully baked and cooled, and your tangy cream cheese frosting is ready, it is time to build your masterpiece.

Stacking with the Gradient

You can stack your **easy ombre pink velvet cake** in any order, but the most visually dramatic effect is to go from dark to light. Start by leveling the tops of your cakes with a serrated knife to create a flat surface. Place the *darkest* pink layer on your cake stand. Top it with a generous layer of your cream cheese frosting.

The Crumb Coat

Add your *medium* pink layer on top of the frosting, and repeat with another layer of buttercream. Follow this with the *light* pink layer, more frosting, and finally top it with the *white* layer. Now, apply a “crumb coat,” which is a very thin, scraping layer of frosting all over the entire cake. This traps all the crumbs. Refrigerate the cake for 30 minutes to let the crumb coat set. This step is the secret to a flawless, crumb-free final coat.

Pro-Tips for a Flawless Ombre Finish

A few extra tips can take your stunning layer cake from “homemade” to “bakery-worthy.” The beauty of this cake is in the details.

Room Temperature Ingredients

For the cake batter, having your egg whites and buttermilk at room temperature is crucial. They will combine more easily and create a more uniform, airy batter. For the cream cheese frosting, your *butter* and *cream cheese* must be at room temperature to prevent a lumpy frosting.

Ombre Layer vs. Ombre Frosting

This table compares the two main ombre techniques:

Technique	Method	Effect
Ombre Layers	Tinting the batter for each cake layer a different shade.	A surprise gradient is revealed <i>inside</i> the cake when sliced.
Ombre Frosting	Tinting the frosting and applying it in a gradient on the <i>outside</i> .	A beautiful, visible gradient on the exterior of the cake.
This Recipe	Ombre Layers	Focuses on the “surprise inside” effect.

Exporter vers Sheets

This recipe focuses on the layers, but for an extra “wow” factor, you could also tint your remaining frosting to create an ombre effect on the outside. You can find inspiration for other colorful cakes, like this [simple purple velvet cake](#), to see how color can transform a dessert.

Storing and Presenting Your Masterpiece

This cake is a true showstopper, and you want to present it perfectly. Because it is frosted with a cream cheese frosting, it **must be refrigerated**.

Serving and Storage

Store this cake in a cake carrier in the refrigerator for up to 4 days. The oil in the cake will help it stay moist, even when cold. However, for the best flavor and texture, you *must* let this cake sit at room temperature for at least one hour before serving. A cold cake will have a firm frosting and a dense crumb; a room-temperature cake will be soft, silky, and tender.

Slicing Your Layer Cake

After all your hard work, you want that first slice to be perfect. The best way to get a clean slice that shows off the beautiful four-layer ombre is to use a tall, sharp knife. Dip the knife in hot water, wipe it dry, and then make your cut. The heat will slice through the buttercream cleanly. Wipe the knife clean between each and every slice.

Frequently Asked Questions

Can I make an ombre effect on the *outside* with frosting? Yes. To do this, you would divide your finished buttercream into 3-4 bowls and tint them, just like the batter. You can pipe rings of each color around the cake (darkest at the bottom, lightest at the top) and then use a bench scraper to smooth them together, creating a beautiful external gradient.

Can I use all-purpose flour for this cake? It is not recommended. The key to this cake's "velvet" texture is the low protein in cake flour. All-purpose flour will create a denser, chewier, and heavier cake. If you must, you can substitute: for every 1 cup of AP flour, remove 2 tbsp and add 2 tbsp of cornstarch.

Why use egg whites only? Egg yolks have two things we do not want in this recipe: color and fat. The yellow color will turn your pinks into a "muddy" peach. The extra fat from the yolks will weigh down the cake, making it dense. Using only egg whites guarantees a pure white base for vibrant colors and a light, airy crumb.

Conclusion

This **Easy Ombre Pink Velvet Cake** recipe is the perfect project for any baker looking to create a truly stunning layer cake. The process is a delightful combination of art and science, from the chemical magic of the velvet crumb to the artistic tinting of the ombre layers. While the final result looks incredibly complex, the steps are surprisingly simple and achievable. This dessert is a celebration of color and flavor, and it is a guaranteed showstopper for any event.
