

Easy Purple Velvet Layer Cake: Simple Baking

Creating a stunning, tall layer cake might seem intimidating, but this **Easy Purple Velvet Layer Cake** recipe makes simple baking accessible to everyone. This guide is focused on helping you build an impressive three-layer dessert with a gorgeous, deep purple color and the classic moist, tender crumb of a velvet cake. It is the perfect showstopper for birthdays, celebrations, or any time you want to impress. We will walk through every step, from mixing the batter to the final assembly, proving that a beautiful layer cake is easier to make than you think.

The Secrets to a Stunning Purple Velvet Layer Cake

Why Three Layers are Better Than Two

While a two-layer cake is classic, a three-layer cake provides that extra “wow” factor. This **Purple Velvet Layer Cake** stands tall and proud, showcasing more of that beautiful contrast between the vibrant purple cake and the white cream cheese frosting. More layers also mean a better cake-to-frosting ratio in every single bite, creating a more balanced and indulgent dessert experience. This recipe is perfectly scaled for three 8-inch pans.

The Key to Simple Baking Success

The success of this “easy” layer cake comes from a few key techniques. First, using oil in the batter guarantees a moist cake that is more forgiving than a butter-based cake. Second, preparing your pans correctly is non-negotiable for easy release. Finally, we will cover the simple tricks for assembly, like leveling your cakes and using a crumb coat, to ensure a stable, professional-looking finish.

A slice of vibrant purple cake with two layers, separated and topped by creamy white frosting, sits on a white plate.

Easy Purple Velvet Layer Cake: Simple Baking

No reviews

- Author: [Aaron recipes](#)
- Total Time: [1 hour 5 minutes \(plus cooling/assembly\)](#)
- Yield: [16 servings 1x](#)

[Print Recipe](#)
[Pin Recipe](#)

Description

This Easy Purple Velvet Layer Cake recipe guide makes simple baking a breeze. Learn to make a stunning, moist, and tender 3-layer purple cake with classic cream cheese frosting.

Ingredients

Copy to clipboard

Scale 1x 2x 3x

☐ FOR THE 3-LAYER PURPLE VELVET CAKE: 3 3/4 cups (450g) all-purpose flour 2 1/4 cups (450g) granulated sugar 1 1/2 tsp baking soda 1 1/2 tsp salt 2 tbsp unsweetened cocoa powder 1 1/2 cups (360ml) vegetable oil 3 large eggs, room temperature 1 1/2 cups (360ml) buttermilk, room temperature 1 1/2 tbsp purple gel food coloring 1 1/2 tsp vanilla extract 1 1/2 tsp white vinegar
FOR THE CREAM CHEESE FROSTING: 24 oz (678g) block-style cream cheese, softened 1 1/2 cups (339g) unsalted butter, softened 6 cups (720g) powdered sugar 3 tsp vanilla extract 1/4 tsp salt

☐ Cook Mode Prevent your screen from going dark

Instructions

1. Preheat oven to 350°F (175°C). Grease, line with parchment, and flour three 8-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, purple 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.
5. Divide the batter evenly between the three prepared pans (use a kitchen scale for precision).
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 (3-4 minutes).
9. Reduce speed to low, gradually add the powdered sugar, then add vanilla and salt.
10. Increase speed to medium-high and beat for 3 minutes until light and fluffy.
11. To assemble: Level the cooled cake layers with a serrated knife. Place one layer on a cake stand. Top with 1 cup of frosting.
12. Add the second layer, top with 1 cup of frosting. Add the third layer, upside-down for a flat top.
13. Apply a thin "crumb coat" of frosting over the entire cake and chill for 30 minutes.
14. Apply the final, generous layer of frosting to the top and sides of the cake.

Notes

Pan Prep: Do not skip lining the pans with parchment. It guarantees the layers will not stick.
Leveling: Leveling the cakes is essential for a stable, tall layer cake.
Crumb Coat: The crumb coat is the secret to a clean, professional finish without crumbs in your frosting.
Storage: The assembled cake must be stored in the refrigerator.

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

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 550 kcal
- **Sugar:** 50g
- **Sodium:** 410mg
- **Fat:** 30g
- **Saturated Fat:** 13g
- **Unsaturated Fat:** 17g
- **Trans Fat:** 0g
- **Carbohydrates:** 65g
- **Fiber:** 1g
- **Protein:** 6g
- **Cholesterol:** 95mg

Did you make this recipe?

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

Gathering Your Ingredients for a Tall Cake

Scaling the Batter for Three Layers

To create a **Purple Velvet Layer Cake** with three substantial layers, we need a bit more batter than a standard two-layer recipe. This recipe is perfectly scaled to fill three 8-inch round cake pans. Using 8-inch pans instead of 9-inch pans also helps create slightly thicker, taller layers. Make sure you have all your ingredients measured and ready before you begin mixing.

Ensuring You Have Enough Frosting

A tall, three-layer cake requires a generous amount of frosting. You need enough to fill the two layers *and* to cover the entire outside of the cake. This recipe provides a large batch of classic cream cheese frosting, ensuring you have plenty for a substantial filling and a beautiful, smooth finish on the top and sides. There is nothing worse than running out of frosting midway through decorating.

Step-by-Step Baking Instructions

Preparing Your Pans for Easy Release

This is the most critical step for a successful layer cake. Preheat your oven to 350°F (175°C). For all three 8-inch pans, you must grease the bottom and sides thoroughly. Next, trace the bottom of the pan onto parchment paper, cut out the circle, and place it in the bottom of the pan. Grease the parchment paper as well. Finally, dust the pans with flour, tapping out all the excess. This process guarantees your cake layers will slide out perfectly.

Mixing and Dividing the Batter Evenly

First, you will whisk your dry ingredients (flour, sugar, cocoa powder, baking soda, salt) in a large bowl. Then, in a separate bowl, whisk your wet ingredients (oil, eggs, buttermilk, vanilla, purple gel coloring, and vinegar). Pour the wet mixture into the dry and mix on low speed until just combined. To ensure your layers are identical, use a kitchen scale to divide the batter. Weigh your empty batter bowl first, then weigh the bowl with the batter, subtract, and divide that total weight by three.

The Art of Assembling Your Layer Cake

How to Level Your Cakes Perfectly

Your **Purple Velvet Layer Cake** layers will likely bake with a slight dome on top. To build a stable, flat cake, you must level them. Once the cakes are completely cool, take a long, serrated knife (like a bread knife) and hold it parallel to the counter. Carefully slice off the domed top of each cake layer, creating a perfectly flat surface. These cake scraps are a delicious snack for the baker.

Stacking and Filling Without Slides

Place your first leveled cake layer on your serving platter or cake stand. Spread about 1 cup of frosting evenly across the top, right to the edges. Place your second leveled layer on top and repeat with another cup of frosting. Finally, place your third layer on top, upside-down. Placing the final layer bottom-side-up gives you a perfectly flat, sharp-edged top for your cake.

Frosting Techniques for a Professional Finish

Applying the Perfect Crumb Coat

A “crumb coat” is a thin layer of frosting applied all over the cake to trap any loose crumbs. This is the secret to a clean, professional finish. After stacking your cake, use an offset spatula to spread a very thin layer of frosting over the top and all around the sides. It does not need to be pretty, it just needs to cover the cake. Refrigerate the cake for 30 minutes to let this coat set firmly.

Achieving a Smooth Final Coat of Frosting

Once the crumb coat is chilled, apply a generous amount of your remaining frosting to the top and sides of the cake. For a smooth finish, use a large offset spatula or a bench scraper. Hold the bench scraper vertically against the side of the cake and turn your cake stand (if you have one) to scrape off the excess, leaving a smooth surface. This simple baking technique is what gives layer cakes that sharp, bakery-quality look.

Recipe Details and Timing

Nutritional Estimates for This Showstopper

This is a large, celebratory cake designed to serve a crowd. The nutritional information here is an estimate for one serving, assuming the entire **Purple velvet layer cake** is divided into 16 slices.

Nutrient	Amount per Serving
Calories	550 kcal
Total Fat	30g
Saturated Fat	13g
Cholesterol	95mg
Sodium	410mg
Total Carbohydrates	65g
Dietary Fiber	1g
Sugars	50g
Protein	6g

A Breakdown of Prep, Bake, and Assembly Time

While this recipe is simple, it requires multiple steps and significant cooling time. Plan accordingly. This purple velvet layer cake is a true celebration cake. If you love layered desserts, you should also try this **red velvet cheesecake cake** which takes layering to a new level.

Frequently Asked Questions

Can I make this in two 9-inch pans instead of three 8-inch pans?

Yes, you can. The batter will fit perfectly in two 9-inch pans. The layers will be thicker, so you will need to increase the baking time to 35-40 minutes. You will then have a two-layer cake instead of a three-layer cake.

Why is my cream cheese frosting so soft and hard to work with?

This is a common issue, especially when frosting a large layer cake. The main culprits are: 1) Ingredients were too warm (butter/cream cheese). 2) The kitchen is too warm. 3) You used spreadable tub-style cream cheese. If your frosting gets too soft, just place the entire bowl in the refrigerator for 15-20 minutes to firm up before continuing.

How do I store a tall, frosted layer cake?

The frosted cake must be stored in the refrigerator. The best way is in a tall cake carrier. If you do not have one, you can place it in the fridge uncovered for 1 hour to set the frosting, then very loosely tent it with plastic wrap, being careful not to touch the sides.

Conclusion

This **Easy Purple Velvet LayerCake** recipe demystifies the process of simple baking, empowering you to create a tall, stunning, and delicious dessert. The key is in the details: a perfectly scaled, moist batter, proper pan preparation, and a patient assembly process using a crumb coat. The result is a spectacular three-layer cake with a vibrant purple crumb and tangy cream cheese frosting that is just as delicious as it is beautiful. This recipe is your guide to building a bakery-

worthy centerpiece right in your own kitchen.

Generated by Aaron Recipes