

# Pink Velvet Dream Cake: Easy Homemade Dessert

There is something special about a homemade cake. It is a labor of love that tastes like comfort and celebration all in one. This **Pink Velvet Dream Cake** is the perfect recipe for just that. It is a stunningly easy homemade dessert that delivers a soft, tender crumb and a decadent, rich flavor, all without requiring complex steps or a professional kitchen. This “dream cake” is built on simple, accessible ingredients and a straightforward method. It proves that you do not need to be an expert baker to create a truly dreamy, crowd-pleasing dessert that looks as beautiful as it tastes.

## Why This “Dream Cake” is the Easiest Dessert You’ll Make

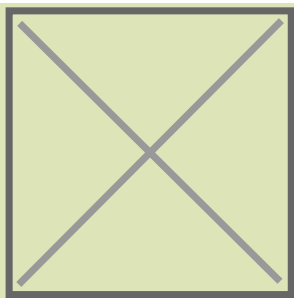
We call this a “dream cake” because it is a dream to make. This recipe was designed to be approachable for home bakers of all skill levels, focusing on a simple process that yields consistently delicious results.

### No Complicated Steps

This recipe avoids fussy techniques. The mixing process is straightforward: blend dry ingredients, mix wet ingredients, and then combine. This classic, simple method is one that bakers have trusted for generations. It is a reliable path to a great cake. This recipe uses the “reverse creaming” method, which is incredibly easy and guarantees a tender cake.

### Accessible Ingredients

There are no hard-to-find specialty items here. This pink velvet dream cake uses pantry staples like all-purpose flour, sugar, eggs, and oil. Even the “specialty” ingredients like buttermilk can be easily substituted at home, which we will explain. This focus on accessibility makes it the perfect easy homemade dessert for any occasion.



## Pink Velvet Dream Cake: Easy Homemade Dessert

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- Author: [Aaron recipes](#)
- Total Time: [1 hour 15 minutes](#)
- Yield: [1 two-layer 8-inch cake](#)

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## Description

A Pink Velvet Dream Cake that's an easy homemade dessert. This recipe uses a simple reverse-creaming method for an incredibly soft crumb, topped with a tangy cream cheese frosting.

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## Ingredients

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☐ For the Cake: 2 1/2 cups all-purpose flour 2/3 cups sugar 1 1/4 tsp baking soda 1 tsp baking powder 1 1/4 tsp salt 1 1/4 cups milk (room temperature) 1 tbsp lemon juice or white vinegar 1/2 cup vegetable oil 1 tsp white vinegar Pink gel food coloring 2 tsp vanilla extract (or Princess emulsion) 4 large egg whites (room temperature) 3/4 cup unsalted butter (room temperature, cut into chunks) For the Frosting: 1 cup unsalted butter, room temperature 1 cup salted butter, room temperature 1 (8 oz) package cream cheese, room temperature 7 cups confectioner's sugar 2 tsp vanilla extract (or Princess emulsion)

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## Instructions

1. For the Cake: 2. Preheat oven to 325°F. Grease and flour two 8-inch round cake pans. 3. Add 1 tbsp of lemon juice to the 1 1/4 cups milk and stir. Set aside. 4. In a large mixing bowl, whisk together the flour, sugar, baking soda, baking powder, and salt. 5. With the mixer on low, add the chunks of room-temperature butter one at a time. Continue mixing until the mixture is crumbly and looks like coarse sand. 6. In another bowl, whisk the milk/lemon juice mixture, oil, 1 tsp vinegar, food coloring, vanilla, and egg whites. 7. Add about a third of the liquid mixture to the flour/butter mixture. Mix on low-medium just until combined (15-20 seconds). 8. Add the remaining liquid mixture in two more additions, mixing until just combined. Do not overmix. 9. Pour batter evenly into the two prepared pans. Bake for 45 minutes, or until a toothpick inserted in the center comes out clean. 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 large bowl, beat the unsalted butter, salted butter, and cream cheese with an electric mixer until smooth. 14. Slowly add the confectioner's sugar, mixing on low speed until incorporated. 15. Add the vanilla extract. 16. Increase speed to medium-high and beat for 2-3 minutes until light and fluffy. 17. 18. For Assembly: 19. Level the cooled cakes. Place one layer on a serving plate. 20. Top with a generous layer of frosting. 21. Place the second layer on top. 22. Frost the top and sides of the entire cake.

## Notes

This recipe uses the “reverse creaming” method, which creates an extra-tender cake. Using Princess Cake and Cookie Emulsion instead of vanilla will add a light vanilla-citrus note.

- Prep Time: 30 minutes
- Cook Time: 45 minutes
- Category: Dessert
- Method: Baking
- Cuisine: American

## Nutrition

- **Serving Size:** 1 slice
- **Calories:** 980 kcal
- **Sugar:** 130 g
- **Sodium:** 700 mg
- **Fat:** 50 g
- **Saturated Fat:** 30 g
- **Unsaturated Fat:** 0 g
- **Trans Fat:** 0 g
- **Carbohydrates:** 130 g
- **Fiber:** 1 g
- **Protein:** 8 g
- **Cholesterol:** 110 mg

Did you make this recipe?

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## The Building Blocks of Your Pink Velvet Cake

Every great cake starts with great ingredients. This recipe's magic comes from a specific combination that guarantees a soft texture and rich, tangy flavor.

### The “Reverse Creaming” Method

Instead of creaming butter and sugar first, this method has you mix the dry ingredients (flour, sugar, leaveners) first. Then, you slowly add chunks of room-temperature butter. This process coats the flour in fat *before* the liquid is added, which inhibits gluten development and is the secret to an incredibly tender, soft, “velvet” crumb.

### The Buttermilk and Vinegar Advantage

The “velvet” in the name refers to the texture, which is achieved with acid. This recipe uses buttermilk. The acid in buttermilk reacts with the leaveners to make the cake extra fluffy. It also adds a slight, pleasant tang that balances the sweetness. If you do not have buttermilk, you can easily make your own. Simply add one tablespoon of white vinegar or lemon juice to one cup of regular milk and let it sit for five minutes.

## **Your Guide to a Lumpy-Free, Perfect Batter**

The key to this easy homemade dessert is the batter. A smooth, well-combined batter is the foundation of a perfect cake. This reverse creaming method is designed for a flawless finish.

### **Mixing the Dry Ingredients**

In the bowl of your stand mixer, you will whisk together all of the dry ingredients: all-purpose flour, sugar, baking soda, baking powder, and salt. This distributes everything evenly.

### **Adding Butter and Wet Ingredients**

With the mixer on low, add your room-temperature butter, one chunk at a time. Continue mixing until the entire mixture looks like crumbly sand. In a separate bowl, whisk together all your wet ingredients: the milk mixture, vinegar, oil, food coloring, and egg whites. Slowly pour about one-third of the wet ingredients into the flour-butter mixture and mix on low until combined. Add the rest of the liquid in two more additions, mixing just until combined.

## **The Easiest Cream Cheese Frosting Ever**

A pink velvet dream cake deserves a dreamy frosting. This cream cheese frosting is incredibly simple and comes together in less than 10 minutes. It is rich, tangy, and the perfect partner for the soft cake.

### **Start with Softened Ingredients**

The only rule for a perfectly smooth cream cheese frosting is to use softened ingredients. Your butter and your block of cream cheese must both be at room temperature. If they are too cold, the frosting will be lumpy. If they are too warm (i.e., melted), the frosting will be greasy and runny. “Softened” means you can press your finger into it, and it leaves an indent without being liquid.

### **The Simple Mixing Process**

Place your softened butter, salted butter, and softened cream cheese in a large bowl. Beat them with an electric mixer until they are smooth and creamy, with no lumps. Then, with the mixer on low speed, gradually add the powdered sugar until it is all incorporated. Finally, add a splash of vanilla extract, turn the mixer up to medium-high, and beat for 2-3 minutes until the frosting is light, fluffy, and spreadable.

## **Assembling Your Pink Velvet Dream Cake**

Once your cakes are baked and have cooled completely, it is time for the fun part. Assembling this easy homemade dessert is quick and satisfying. You will be frosting two 8-inch layers.

## Stacking the Layers

Place your first cooled cake layer on your serving platter or cake stand. Scoop a generous amount of frosting on top and use an offset spatula to spread it evenly to the edges. Carefully place the second cake layer on top, “bottom” side up, to give you a very flat top surface.

## Frosting the Outside

Use the remaining frosting to cover the top and sides of the cake. Do not worry about making it perfect. A slightly rustic, swirled look is a hallmark of an easy homemade dessert. A helpful tip for clean frosting is to apply a “crumb coat,” which is a very thin layer of frosting over the whole cake to lock in crumbs. Chill the cake for 20 minutes, then apply your final, beautiful layer of frosting.

## Decorating Ideas to Elevate Your Easy Dessert

This pink velvet dream cake is a beautiful canvas. While it is stunning with just the simple cream cheese frosting, a few easy additions can make it a true showstopper.

### Simple and Elegant Touches

You do not need fancy piping skills to make this cake look professional. One of the easiest methods is to use the back of a spoon. Gently press the back of the spoon into the frosting and pull up, creating a beautiful, swirled, rustic texture. You can also gently press pink and white sprinkles or sanding sugar onto the sides and top of the fresh frosting.

### Using Cake Crumbs

A classic decoration for velvet cakes is to use the cake scraps. When you baked your cakes, they may have “domed” on top. If you leveled them with a knife, do not throw those scraps away. Crumble them up in your hands and gently press the pink crumbs around the bottom border of the cake, or sprinkle them in a decorative ring on top. This is a classic technique you might also see on a [simple purple velvet cake](#).

## Storing and Freezing Your Homemade Cake

This pink velvet dream cake stores wonderfully, making it a great make-ahead option. Because it contains cream cheese frosting, it must be stored correctly.

### Refrigeration is Key

Cover the cake (a cake dome is perfect for this) and store it in the refrigerator. It will stay fresh and moist for up to 4 days. The oil and buttermilk in the batter do a fantastic job of keeping the cake from drying out, even in the cold. For the best taste and texture, allow the cake to sit at room temperature for about 30-60 minutes before serving.

## Pink Velvet Cake Ingredient Notes

| Ingredient               | Purpose in This Recipe       |
|--------------------------|------------------------------|
| <b>All-Purpose Flour</b> | Provides the main structure. |

| Ingredient                      | Purpose in This Recipe                                              |
|---------------------------------|---------------------------------------------------------------------|
| <b>Butter</b>                   | Used in reverse creaming to create a tender, “sandy” crumb.         |
| <b>Egg Whites</b>               | Provides lift without the yellow color of yolks.                    |
| <b>Buttermilk &amp; Vinegar</b> | Acidic components that react with leaveners for a “velvet” texture. |
| <b>Oil</b>                      | Guarantees a moist cake that stays soft.                            |

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## Frequently Asked Questions

**Can I make this pink velvet dream cake in a different pan?** Absolutely. This recipe is very versatile. You can bake it in a 9×13-inch sheet cake. For a sheet cake, bake for 40-45 minutes, or until a toothpick comes out clean.

**What is the best way to get a vibrant pink color?** Use a gel-based food coloring. Liquid food coloring from the grocery store is not as concentrated and can add unwanted extra liquid to your batter. With a gel, you only need a tiny amount to get a beautiful, deep pink.

**My cream cheese frosting is runny, how do I fix it?** This almost always means your cream cheese or butter was too warm, or you used “tub-style” cream cheese. You must use the firm block-style cream cheese. To fix runny frosting, try adding more powdered sugar, 1/2 cup at a time, until it thickens. If it is still too soft, refrigerate the bowl for 30 minutes and then try re-whipping it.

## Conclusion

This **Pink Velvet Dream Cake** is the perfect proof that an easy homemade dessert can also be an elegant and impressive one. It is a recipe built on simple techniques and accessible ingredients, ensuring a soft, moist, and flavorful cake every time. It is the ideal comfort food, a “dream” to both bake and eat. Whether for a birthday, a holiday, or a simple weeknight treat, this cake is sure to become a new family favorite.

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