

# Purple Velvet Cake: Easy White Chocolate Frosting

This decadent **Purple Velvet Cake** with **Easy White Chocolate Frosting** is a luxurious twist on a modern classic. While the striking purple cake layers offer the familiar, tender, and moist crumb with a hint of cocoa, the frosting takes it to a new level. Instead of the traditional tangy cream cheese, this cake is enrobed in a rich, smooth, and sweet frosting infused with real white chocolate. This pairing is sophisticated, incredibly delicious, and surprisingly simple to make. It is the perfect dessert for when you want to impress with a unique and indulgent flavor combination.

## Why White Chocolate Frosting is the Perfect Match

### A Decadent Twist on a Classic Cake

The traditional cream cheese frosting on a velvet cake is beloved for its tang, which cuts the cake's richness. This **Easy White Chocolate Frosting** offers a different, more decadent experience. It complements the cake's mild flavor by adding a sweet, creamy, and distinct vanilla-cocoa-butter taste from the white chocolate. It transforms the dessert from a classic cake into a truly indulgent treat.

### Balancing the Flavors of Velvet and Chocolate

The flavor profile of a **Purple Velvet Cake** is famously subtle, it is not an intense chocolate cake. This subtlety makes it the perfect canvas for a more pronounced frosting flavor. The white chocolate is sweet but not overpowering, and when combined with cream cheese and butter, it creates a frosting that is rich, stable, and has a wonderfully smooth, fudge-like texture that pairs beautifully with the soft, velvety crumb of the cake.

A slice of vibrant purple cake with creamy white frosting on top sits on a plate. A fork holds a bite-sized pie

## Purple Velvet Cake: Easy White Chocolate Frosting

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

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### Description

A decadent twist on a modern classic. This Purple Velvet Cake is paired with a rich, smooth, and easy White Chocolate Frosting for a truly indulgent dessert.

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## Ingredients

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☐ FOR THE PURPLE 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 1-2 tsp purple gel food coloring 1 tsp vanilla extract 1 tsp white vinegar  
FOR THE EASY WHITE CHOCOLATE FROSTING: 8 oz (226g) high-quality white chocolate bar, chopped (NOT chips) 16 oz (452g) block-style cream cheese, softened 1 cup (227g) unsalted butter, softened 2 cups (240g) powdered sugar 1 tsp vanilla extract

☐ Cook Mode Prevent your screen from going dark

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## Instructions

1. Preheat oven to 350°F (175°C). Grease, line with parchment, and flour two 9-inch round cake pans.  
2. Make the cake: Whisk dry ingredients (flour, sugar, baking soda, salt, cocoa) in a large bowl. Whisk wet ingredients (oil, eggs, buttermilk, coloring, vanilla, vinegar) in a medium bowl.  
3. Pour wet into dry and mix on low speed until just combined. Do not overmix.  
4. Divide batter between pans. Bake for 30-35 minutes, or until a toothpick comes out clean. Cool layers completely.  
5. Make the frosting: Melt the chopped white chocolate in a double boiler or in the microwave at 50% power in 20-second bursts. Stir until smooth. Let cool for 10-15 minutes until lukewarm but still liquid.  
6. In a large bowl, beat the softened cream cheese and butter on medium-high speed until fluffy (3 minutes).  
7. Add the cooled, melted white chocolate and beat on low speed until combined.  
8. Gradually add the powdered sugar and vanilla extract. Beat on medium-high for 2 minutes until smooth and thick.  
9. Assemble: Place one cooled cake layer on a serving plate. Top with frosting. Add the second layer and frost the top and sides of the cake.

## Notes

**White Chocolate:** You MUST use a quality white chocolate baking bar. Chips will not melt properly and will make the frosting grainy.  
**Temperature:** The melted white chocolate must be cooled, and the cream cheese/butter must be at room temperature for a smooth frosting.  
**Storage:** Cake must be stored in an airtight container in the refrigerator. Let sit at room temperature for 20 minutes before serving.

- Prep Time: 30 minutes
- Cook Time: 35 minutes

- Category: **Dessert**
- Method: **Baking**
- Cuisine: **American**

## Nutrition

- **Serving Size:** 1 slice
- **Calories:** 560 kcal
- **Sugar:** 50g
- **Sodium:** 360mg
- **Fat:** 32g
- **Saturated Fat:** 15g
- **Unsaturated Fat:** 17g
- **Trans Fat:** 0g
- **Carbohydrates:** 65g
- **Fiber:** 1g
- **Protein:** 6g
- **Cholesterol:** 95mg

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## Mastering the Purple Velvet Cake Base

### The Key Ingredients for a Moist Crumb

The foundation of this dessert is a perfect **Purple Velvet Cake**. This recipe ensures a moist, tender crumb by using vegetable oil, which provides superior, lasting moisture. The classic velvet-making combination of buttermilk and white vinegar provides the acidity needed to react with the baking soda, creating a light, fine-grained texture. A small amount of cocoa powder gives it that signature, subtle chocolate background note.

### Achieving the Striking Purple Color

To get that beautiful, deep purple hue, a gel-based food coloring is your best choice. Gel colorings are highly concentrated and will not add excess liquid to your batter. You only need a teaspoon or two to achieve a vibrant color that contrasts beautifully with the pale, creamy **Easy White Chocolate Frosting**. This visual appeal is a huge part of what makes this cake such a showstopper.

## How to Make the Easiest White Chocolate Frosting

### Choosing the Right White Chocolate

The success of your frosting depends entirely on the quality of your white chocolate. You must use a high-quality white chocolate bar, such as Ghirardelli, Lindt, or a similar baking bar. Do *not* use white chocolate chips. Chips are designed to hold their shape and contain stabilizers that will prevent them from melting smoothly, resulting in a grainy or lumpy frosting.

## The Step-by-Step Frosting Method

First, you will need to melt your chopped white chocolate. You can do this in a double boiler or in the microwave in 20-second bursts, stirring in between, until smooth. It is critical that you let the melted chocolate cool for 10-15 minutes until it is no longer hot, but still liquid. While it cools, beat your softened cream cheese and butter with an electric mixer until fluffy. Then, on low speed, beat in the cooled, melted white chocolate. Finally, gradually add the powdered sugar and vanilla, beating until the frosting is thick and smooth.

## Baking and Assembly: A Detailed Guide

### Baking Your Purple Velvet Layers

First, you will preheat your oven to 350°F (175°C) and prepare two 9-inch round cake pans by greasing, lining with parchment, and flouring them. Next, mix your cake batter by whisking the dry ingredients in one bowl and the wet ingredients in another. Combine the two, mixing on low speed until *just* combined. Overmixing will make your **Purple velvet cake** dense. Divide the batter between the pans and bake for 30-35 minutes. Let the layers cool in the pans for 15 minutes before inverting them onto a wire rack to cool completely.

### Cooling, Stacking, and Frosting Your Cake

Patience is key. Your cake layers must be 100% cool before frosting. The melted white chocolate in the frosting will seize if it touches a warm cake. Once cool, place one cake layer on your serving plate. Top it with a generous layer of the **Easy White Chocolate Frosting**. Place the second layer on top and use the remaining frosting to cover the top and sides of the cake.

## Tips for Frosting Success

### How to Melt White Chocolate Without Seizing

White chocolate is more delicate than dark chocolate and can “seize” (become a lumpy, hard mass) if it gets too hot or comes into contact with water. The best method is a double boiler (a heatproof bowl over a pan of simmering, not boiling, water). If using a microwave, always use 50% power and short bursts, stirring frequently. Never let it get too hot.

### Keeping Your Frosting Smooth and Creamy

The temperature of all your frosting ingredients is critical. The cream cheese and butter must be softened to room temperature. The melted white chocolate must be cooled so it does not melt the butter. If your frosting seems too soft, place the bowl in the refrigerator for 15-20 minutes to firm up. If it seems too stiff, let it sit at room temperature for a bit.

# Recipe Timeline and Nutrition

## Nutritional Information for This Decadent Dessert

This **Purple Velvet Cake** with **Easy White Chocolate Frosting** is a rich, decadent dessert for special occasions. The addition of white chocolate adds to its richness. The nutritional information is an estimate based on one serving, assuming the cake is cut into 12 slices.

| Nutrient            | Amount per Serving |
|---------------------|--------------------|
| Calories            | 560 kcal           |
| Total Fat           | 32g                |
| Saturated Fat       | 15g                |
| Cholesterol         | 95mg               |
| Sodium              | 360mg              |
| Total Carbohydrates | 65g                |
| Dietary Fiber       | 1g                 |
| Sugars              | 50g                |
| Protein             | 6g                 |

## A Full Timeline from Prep to Serving

Planning is important for this cake due to the cooling times required. This purple velvet cake is stunning, but if you prefer the classic red velvet in a truly epic form, check out this **red velvet cheesecake cake**.

## Frequently Asked Questions

Can I make this frosting with white chocolate chips?

It is strongly recommended that you do not. White chocolate chips contain stabilizers and less cocoa butter. They do not melt into a smooth, fluid consistency and will likely make your frosting grainy or lumpy. Use a high-quality white chocolate baking bar.

My frosting is lumpy. What went wrong?

There are two likely culprits: 1) Your cream cheese or butter was too cold, leaving small lumps. 2) Your melted white chocolate was too hot when you added it, and it seized or “cooked” bits of the cream cheese. Temperature control is key.

How do I store this cake?

This cake must be stored in the refrigerator in an airtight container because it contains both cream cheese and butter. It will stay fresh and moist for up to 5 days. Let it sit at room temperature for 20-30 minutes before serving for the best flavor and texture.

## Conclusion

This **Purple Velvet Cake** with **Easy White Chocolate Frosting** is a truly special dessert. It takes the fun, visual appeal of the purple cake and pairs it with a frosting that is rich, sweet, and undeniably luxurious. The subtle white chocolate flavor is a perfect partner to the mild cocoa notes

of the velvet cake, creating a sophisticated and delicious combination. This recipe is your guide to creating an impressive, decadent, and memorable dessert that is perfect for any celebration.

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