

# Red Velvet Strawberry Delight Cheesecake

Red Velvet Strawberry Delight Cheesecake is a dessert that blends rich, creamy, and fruity flavors into one irresistible creation. With layers of classic red velvet cake, smooth cheesecake filling, and fresh strawberry topping, this treat is perfect for birthdays, Valentine's Day, family gatherings, or any special occasion where you want a dessert that wows.

This guide will walk you through the history, ingredients, step-by-step baking process, variations, storage tips, and common questions to help you bake like a pro. The result is a showstopper that looks as beautiful as it tastes.

## The Beauty of Red Velvet and Cheesecake Fusion

### Red Velvet Cake Tradition

Red velvet cake is more than a pretty dessert. Its roots date back to the early 1900s when bakers discovered that cocoa and acidic ingredients like vinegar and buttermilk created a reddish hue in cakes. Over time, red food coloring enhanced this natural reaction, making it a dessert known for both flavor and dramatic presentation. Red velvet gained popularity across the United States during the mid-20th century and has remained a staple for romantic and celebratory occasions ever since.

### Cheesecake Completes the Indulgence

Pairing red velvet with cheesecake creates an unforgettable dessert. Cheesecake's creamy tang balances the sweet, cocoa-flavored cake. Together, they create contrast in texture and taste that satisfies every bite. When fresh strawberries are added on top, the dessert transforms into something light yet decadent. Similar layering techniques are used in popular treats found in [AllFood's baking guides](#), making this dessert both timeless and modern.

Red Velvet Strawberry Delight Cheesecake – Elegant Party Treat

## Red Velvet Strawberry Delight Cheesecake

No reviews

- Author: [Aaron recipes](#)
- Total Time: [1 hour 35 minutes](#)
- Yield: [12 slices 1x](#)
- Diet: [Vegetarian](#)

[Print Recipe](#)

[Pin Recipe](#)

# Description

A decadent cheesecake with layers of moist red velvet cake, creamy cheesecake filling, and fresh strawberry topping.

---

## Ingredients

Copy to clipboard

Scale

1x2x3x

Red Velvet Cake:

- ☐ 2 1/2 cups all-purpose flour
- ☐ 1 1/2 cups granulated sugar
- ☐ 1 tsp baking soda
- ☐ 1 tsp salt
- ☐ 1 cup vegetable oil
- ☐ 1 cup buttermilk, at room temperature
- ☐ 2 large eggs
- ☐ 2 Tbsp red food coloring
- ☐ 1 tsp vanilla extract
- ☐ 1 tsp white vinegar

Cheesecake Filling:

- ☐ 24 ounces cream cheese, softened
- ☐ 1 cup granulated sugar
- ☐ 1 tsp vanilla extract
- ☐ 4 large eggs

Strawberry Topping:

☐ 2 cups fresh strawberries, hulled and sliced

☐ 1/4 cup granulated sugar

☐ 1 Tbsp lemon juice

Optional:

☐ Whipped cream for topping

☐ Cook Mode Prevent your screen from going dark

---

## Instructions

1. Preheat oven to 350°F (175°C). Grease and flour two 9-inch pans.
2. Whisk flour, sugar, baking soda, and salt in a bowl.
3. In another bowl, beat oil, buttermilk, eggs, red food coloring, vanilla, and vinegar.
4. Combine wet and dry mixtures. Divide batter into pans. Bake 25-30 minutes. Cool completely.
5. Beat cream cheese until smooth. Add sugar and vanilla. Mix in eggs one at a time.
6. Pour cheesecake filling over one cake layer. Bake at 325°F (160°C) for 45 minutes. Cool fully.
7. Layer cake, cheesecake, and second cake round. Chill for 2 hours.
8. Combine strawberries, sugar, and lemon juice. Rest 15 minutes. Top cake with mixture.

## Notes

Refrigerate up to 4 days or freeze slices for 2 months.

Serve with coffee, champagne, or hot chocolate.

- Prep Time: 20 minutes
- Cook Time: 1 hour 15 minutes
- Category: Dessert
- Method: Baking
- Cuisine: American

## Nutrition

- **Serving Size:** 1 slice
- **Calories:** 520

- **Sugar:** 35 g
- **Sodium:** 420 mg
- **Fat:** 28 g
- **Saturated Fat:** 16 g
- **Unsaturated Fat:** 10 g
- **Trans Fat:** 0 g
- **Carbohydrates:** 58 g
- **Fiber:** 2 g
- **Protein:** 8 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!

## Essential Ingredients for Success

### Red Velvet Cake Ingredients

The magic of red velvet cake lies in its carefully balanced ingredients:

- **Flour** builds the cake structure.
- **Sugar** sweetens while helping with tenderness.
- **Baking soda and salt** ensure proper rise and flavor balance.
- **Buttermilk and vinegar** add tang and keep the crumb moist.
- **Cocoa powder** offers a mild chocolate flavor.
- **Red food coloring** delivers the iconic bold color.

### Cheesecake and Strawberry Components

Cheesecake relies on quality ingredients:

- **Cream cheese** (full-fat) for richness.
- **Sugar and vanilla** for sweetness and depth.
- **Eggs** to hold everything together.

The strawberry topping highlights freshness:

- **Strawberries** should be ripe and firm.
- **Sugar** draws out natural juices.
- **Lemon juice** balances sweetness with a touch of acidity.

Together, these layers create harmony in every slice. Recipes like this pair beautifully with hot drinks such as [Best Homemade Hot Chocolate Mix Recipe](#), perfect for cozy evenings.

## Baking the Layers

## Making the Red Velvet Cake

1. **Prep the Oven:** Preheat oven to 350°F (175°C). Grease and flour two 9-inch cake pans.
2. **Mix Dry Ingredients:** In a large bowl, whisk flour, sugar, baking soda, and salt.
3. **Combine Wet Ingredients:** In another bowl, beat together oil, buttermilk, eggs, red food coloring, vanilla, and vinegar.
4. **Blend:** Slowly combine wet and dry ingredients. Stir until just mixed. Avoid overmixing.
5. **Bake:** Divide batter into prepared pans. Bake 25-30 minutes until a toothpick inserted comes out clean. Let cool completely.

## Preparing the Cheesecake Filling

1. **Beat Cream Cheese:** Mix cream cheese until smooth.
2. **Add Sugar and Vanilla:** Gradually blend in sugar and vanilla extract.
3. **Add Eggs:** Beat in eggs one at a time.
4. **Bake the Filling:** Pour cheesecake mixture over one red velvet layer in the pan. Bake at 325°F (160°C) for about 45 minutes. The center should remain slightly jiggly. Cool fully.

Red Velvet Strawberry Delight Cheesecake – Elegant Party Treat

## Assembling and Topping

### Slice, Layer, and Chill

Place one cooled red velvet cake layer on a serving plate. Spread the cheesecake layer evenly across it. Add the second red velvet cake round on top. Chill the dessert in the refrigerator for 2 hours to let flavors settle and layers firm up. Chilling also ensures clean slices when serving.

### Strawberry Topping

In a bowl, combine sliced strawberries with sugar and lemon juice. Let the mixture rest for 15 minutes to allow juices to form. Once your cake has chilled, spoon the strawberries and their syrup over the top. Let the juices drip naturally down the sides for a beautiful presentation. Add whipped cream swirls if you'd like extra flair. The look and taste rival the finest desserts in [AllFood's cake collection](#).

## Variations and Serving Ideas

### Creative Variations

- **Mini Cheesecakes:** Bake the layers into cupcake molds for personal servings.
- **Trifle Style:** Layer crumbled red velvet cake, cheesecake filling, and strawberries in a glass bowl.
- **Chocolate Touch:** Add a drizzle of melted chocolate over the strawberry topping.

### Best Pairings

Pair this dessert with coffee, champagne, or hot chocolate. Coffee complements the tanginess of cream cheese. Champagne adds elegance for celebrations. For cozy gatherings, hot chocolate

made with [homemade mix](#) makes an ideal match.

## Troubleshooting and Storage

### Common Mistakes to Avoid

- **Overbaking Cheesecake:** Stop baking when the center jiggles slightly.
- **Dry Cake Layers:** Do not overmix the batter, and measure flour correctly.
- **Curdled Batter:** Always use room-temperature cream cheese and eggs.

### Storage Tips

- Refrigerate leftovers for up to 4 days in an airtight container.
- For longer storage, freeze individual slices wrapped in plastic wrap and foil for up to 2 months. Thaw in the fridge overnight before serving.

These tips keep your dessert tasting fresh and ensure you can enjoy it more than once.

## FAQ

### How long does this cheesecake last in the fridge?

It keeps well for up to 4 days when stored in an airtight container.

### Can I make it ahead of time?

Yes, you can prepare it up to 2 days in advance. Chill until serving.

### Can frozen strawberries be used?

Yes, but thaw and drain them before making the topping.

### How do I prevent cracks in the cheesecake?

Do not overbake and let it cool gradually inside the oven with the door slightly open.

## Conclusion

Red Velvet Strawberry Delight Cheesecake is a dessert worth celebrating. With moist red velvet layers, creamy cheesecake, and juicy strawberries on top, every bite delivers a perfect balance of textures and flavors. Whether it's a holiday, birthday, or romantic evening, this recipe is sure to impress.

Once you try it, it will become a favorite in your kitchen. For more sweet inspiration, browse [AllFood's recipe ideas](#) and continue creating unforgettable desserts.