

Simple Purple Velvet Cake: Quick Dessert Idea

When you need an impressive dessert but are short on time, this **Simple Purple Velvet Cake** is the perfect quick dessert idea. This recipe is streamlined for ease and speed, delivering that “wow” factor without a complicated process. It features the signature mild chocolate flavor and moist, tender crumb of a classic velvet cake, all wrapped in a stunning, vibrant purple color. Paired with a quick and easy cream cheese frosting, this cake looks like it took hours to make, but it can be your delicious secret. It is the ideal solution for last-minute celebrations or sudden sweet cravings.

What Makes This Purple Velvet Cake So Simple?

Streamlined Ingredients for Faster Prep

This recipe focuses on straightforward, common ingredients that come together quickly. We use melted butter in the batter, which eliminates the need to wait for butter to soften or to cream it with sugar. This step-saver not only speeds up the process but also contributes a rich flavor and ensures a tender, moist cake. The ingredient list is focused, avoiding complex additions while maximizing that classic velvet taste.

A No-Fuss Mixing Method

The mixing method for this **Simple Purple Velvet Cake** is designed for efficiency. You will simply whisk your dry ingredients in one bowl and your wet ingredients in another. Then, you combine the two mixtures. There is no complicated creaming method or alternating between wet and dry additions. This simple “dump-and-mix” approach is beginner-friendly and significantly cuts down on active prep time, making it a true quick dessert.

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

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- Author: [Aaron recipes](#)
- Total Time: [50 minutes \(plus cooling\)](#)
- Yield: [15 servings](#)

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Description

This Simple Purple Velvet Cake is the perfect quick dessert idea. A streamlined, no-fuss recipe for a moist, vibrant purple sheet cake with an easy and fast cream cheese frosting.

Ingredients

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☐ FOR THE SIMPLE 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 2 tbsp unsweetened cocoa powder 1 cup (227g) unsalted butter, melted 2 large eggs, room temperature 1 cup (240ml) buttermilk, room temperature 1-2 tsp purple gel food coloring 1 tsp vanilla extract
FOR THE QUICK CREAM CHEESE FROSTING: 8 oz (226g) block-style cream cheese, softened 1/2 cup (113g) unsalted butter, softened 3 cups (360g) powdered sugar 1 tsp vanilla extract

☐ Cook Mode Prevent your screen from going dark

Instructions

1. Preheat oven to 350°F (175°C). Grease and flour a 9×13 inch baking pan. 2. In a large bowl, whisk together the dry ingredients: flour, sugar, baking soda, salt, and cocoa powder. 3. In a medium bowl, whisk together the wet ingredients: melted butter, eggs, buttermilk, purple food coloring, and vanilla extract. 4. Pour the wet ingredients into the dry ingredients and whisk by hand until just combined. Do not overmix the batter. 5. Pour the batter into the prepared 9×13 pan and spread into an even layer. 6. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean. 7. Let the cake cool completely in the pan on a wire rack (at least 1 hour). 8. To make the frosting: In a large bowl, beat the softened cream cheese and butter with an electric mixer on medium-high speed until smooth and fluffy (2-3 minutes). 9. Add the powdered sugar and vanilla extract. Mix on low speed until combined, then increase to medium-high and beat for 2 minutes until light and airy. 10. Spread the frosting evenly over the cooled cake directly in the pan.

Notes

Sheet Cake: This recipe is designed as a 9×13 sheet cake for speed and simplicity. **Melted Butter:** Using melted butter saves time and adds great flavor and moisture. **Room Temperature:** For the frosting, your cream cheese and butter **MUST** be at room temperature (softened), not melted, for a non-runny texture. **Storage:** Cover the pan and store the cake in the refrigerator for up to 5 days.

- Prep Time: 20 minutes
- Cook Time: 30 minutes
- Category: Dessert
- Method: Baking
- Cuisine: American

Nutrition

- **Serving Size:** 1 serving
- **Calories:** 490 kcal
- **Sugar:** 42g
- **Sodium:** 310mg
- **Fat:** 27g
- **Saturated Fat:** 16g
- **Unsaturated Fat:** 11g
- **Trans Fat:** 0g
- **Carbohydrates:** 55g
- **Fiber:** 1g
- **Protein:** 5g
- **Cholesterol:** 90mg

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The Core Ingredients for This Quick Dessert

The Velvet Base (Flour, Sugar, Cocoa)

The foundation of this cake is a standard mix of all-purpose flour, granulated sugar, and a touch of unsweetened cocoa powder. The cocoa powder is key to any velvet cake, it provides that subtle, characteristic flavor that is not quite chocolate, but not quite vanilla. Baking soda is our leavening agent, which will react with the acidic ingredients to make the cake light and fluffy.

The Moisture Makers (Melted Butter and Buttermilk)

To achieve a moist crumb quickly, this recipe relies on two key moisture sources. Melted unsalted butter adds richness and flavor. Buttermilk, a classic velvet cake ingredient, provides acidity and moisture, reacting with the baking soda to create an exceptionally tender texture. If you do not have buttermilk, you can make a quick substitute by adding one tablespoon of white vinegar or lemon juice to one cup of regular milk and letting it sit for 5 minutes.

A Step-by-Step Walkthrough for Beginners

From Dry Ingredients to Vibrant Batter

First, you will preheat your oven to 350°F (175°C). Next, grease and flour a 9×13 inch baking pan for the quickest and simplest option. In a large bowl, whisk together the flour, sugar, cocoa powder, baking soda, and salt. In a separate medium bowl, whisk together the melted butter, eggs, buttermilk, purple gel food coloring, and vanilla extract. Pour the wet ingredients into the dry ingredients and whisk until *just* combined. It is crucial that you do not overmix the batter.

Baking Tips for a Perfect, Simple Cake

Pour the smooth, purple batter into your prepared 9×13 pan and spread it into an even layer. This single-layer sheet cake is much faster than making layers. Bake for 30 to 35 minutes, or until a toothpick inserted into the center comes out clean. Allowing the cake to cool directly in the pan is another time-saver. Let it cool on a wire rack for at least 1 hour, or until it is completely at room temperature before you add the frosting.

The Easiest Cream Cheese Frosting Ever

A Simple Ratio for Perfect Results

This quick cream cheese frosting uses a simple, memorable ratio that comes together in minutes. You will need one block of softened cream cheese, one stick of softened unsalted butter, three cups of powdered sugar, and one teaspoon of vanilla extract. Using an electric mixer, beat the softened cream cheese and butter together until they are smooth and fluffy, which takes about 2-3 minutes.

How to Frost Your Cake Quickly

Once the butter and cream cheese are fluffy, add the powdered sugar and vanilla extract to the bowl. Start mixing on low speed until the sugar is incorporated, then increase the speed to medium-high. Beat for another 2 minutes until the frosting is light, airy, and perfectly smooth. Once your **Simple Purple Velvet Cake** is completely cool in its pan, you can spread the frosting directly on top. This “in-pan” frosting method is fast, clean, and perfect for a quick dessert.

Getting That Beautiful Purple Color

Choosing the Right Food Coloring

For the most vibrant and beautiful purple, a gel-based food coloring is your best option. Gel colorings are highly concentrated, so you only need a small amount (about 1 teaspoon) to get a deep, rich color. Liquid food coloring from the grocery store will also work, but you may need to use the entire 1-ounce bottle to achieve a similar shade, which can slightly alter the batter’s consistency.

Tips for Adjusting the Shade

Start by adding a small amount of coloring, mix it in, and then add more if you want a deeper color. Remember that the color of the batter will be a bit more vibrant than the final baked cake. The touch of cocoa powder will also deepen the color slightly, giving it that classic “velvet” look rather than a bright, neon purple.

Storing and Serving Your Simple Purple Velvet Cake

How to Keep Your Cake Fresh

Because this cake is topped with cream cheese frosting, it must be stored in the refrigerator. The 9×13 pan makes this easy, you can simply cover the pan tightly with plastic wrap or a lid. It will stay moist and fresh for up to 5 days. While this **Simple Purple Velvet Cake** is a quick win, if you are ready to tackle a slightly more complex layer cake, this **red velvet cheesecake cake** is a phenomenal project.

Make-Ahead Tips for Busy Schedules

This cake is an excellent make-ahead option. You can bake the cake, let it cool, and cover it tightly. It can be stored at room temperature (unfrosted) for up to 2 days. The frosting can be made and stored in an airtight container in the refrigerator for up to a week. When you are ready, let the frosting soften slightly at room temperature and give it a quick whip before frosting the cake.

Recipe Timing and Nutritional Overview

How Quick is This Quick Dessert?

This recipe is designed to be fast. The 9×13 pan eliminates the need to make layers, and the in-pan cooling and frosting saves time on assembly.

Task	Estimated Time
Prep Time	20 minutes
Cook Time	30 minutes
Cooling Time	1 hour
Total Time	Approx. 1 hour 50 minutes

A Look at the Nutritional Details

Here is an estimated nutritional breakdown for one serving of this **Simple Purple Velvet Cake**, assuming the 9×13 cake is cut into 15 generous servings. This quick dessert is a wonderful indulgence that feels special any night of the week.

Frequently Asked Questions

Can I use this recipe to make cupcakes?

Yes, this batter is perfect for cupcakes. Simply line a muffin tin with paper liners and fill them about 2/3 full. Bake at 350°F for 18-22 minutes, or until a toothpick comes out clean. This recipe will make approximately 24 cupcakes.

My frosting is runny. What did I do wrong?

Runny frosting is almost always caused by ingredients that are too warm. Your cream cheese and butter should be softened to room temperature (around 68°F), not warm or melty. Using spreadable cream cheese from a tub, which has more water, can also cause runny frosting.

Can I freeze this cake?

Yes. You can freeze the entire frosted cake in its pan. Cover it tightly with plastic wrap, then a layer of aluminum foil. It will freeze well for up to 3 months. Thaw it overnight in the refrigerator before

serving.

Conclusion

This **Simple Purple Velvet Cake** proves that a showstopping dessert does not have to be complicated or time-consuming. It is the perfect quick dessert idea, delivering a moist, tender crumb, a beautiful color, and a delicious cream cheese frosting with minimal effort. The streamlined mixing process and the simplicity of a 9×13 sheet cake make it accessible for bakers of all skill levels. When you need a “wow” factor without the work, this vibrant and delicious cake is the perfect recipe to turn to.

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