

Small Red Velvet Cake: An Easy Valentine's Dessert for Two

This **Small Red Velvet Cake** is the perfect easy Valentine's dessert. When a full-sized, three-layer cake is simply too much, this scaled-down recipe delivers all the classic, decadent flavor in a perfectly portioned package. Designed to be baked in a single 6-inch pan, this cake is ideal for an intimate celebration, a date night, or an anniversary. It features the signature tender crumb, a hint of cocoa, and a luscious cream cheese frosting, all in a simple, approachable recipe. This is how you create a stunning, romantic dessert without being overwhelmed by leftovers.

The Joy of Small-Batch Baking

Why a 6-Inch Cake is Ideal

A 6-inch cake is the perfect size for two to four people. For Valentine's Day, it allows you to present a beautiful, miniature layered cake that feels special and celebratory. This easy Valentine's dessert provides two generous servings or four more modest slices. It eliminates the food waste that often comes with baking a standard 8-inch or 9-inch cake for a small household.

Simple Ingredients, Scaled Down

This recipe uses all the classic red velvet ingredients—butter, milk, cocoa, vinegar, and vanilla—but in meticulously scaled-down quantities. This **Small Red Velvet Cake** requires only one egg, making it easy to whip up without needing to figure out complex conversions. The instructions are straightforward, making it a quick and rewarding baking project.

Small Red Velvet Cake with Mini Hearts

Small Red Velvet Cake: An Easy Valentine's Dessert for Two

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- Author: [Aaron recipes](#)
- Total Time: [37 minutes](#)
- Yield: [4 servings](#)

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Description

This Small Red Velvet Cake is the perfect easy Valentine's dessert for two. Baked in a 6-inch pan, this recipe delivers a tender, moist crumb and classic cream cheese frosting in a perfectly portioned size. It's ideal for a date night, anniversary, or any intimate celebration.

Ingredients

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☐ For the Small Red Velvet Cake: 1 cup (120g) all-purpose flour 3/4 cup (150g) granulated sugar 1 tablespoon (15g) unsweetened natural cocoa powder 1/2 teaspoon baking soda 1/4 teaspoon salt 1/2 cup (120ml) buttermilk, room temperature 1/4 cup (60ml) vegetable oil 1 large egg, room temperature 1/2 teaspoon white vinegar 1 teaspoon vanilla extract 1/2 to 1 teaspoon red gel food coloring
For the Small-Batch Frosting: 4 ounces (113g) block cream cheese, room temperature 1/4 cup (57g) unsalted butter, room temperature 1 1/2 cups (180g) powdered sugar, sifted 1/2 teaspoon vanilla extract Pinch of salt

☐ Cook Mode Prevent your screen from going dark

Instructions

1. Preheat Oven and Prep Pan: 2. Preheat your oven to 350°F (175°C). Grease one 6-inch round cake pan, line the bottom with a 6-inch parchment paper circle, and grease the parchment. Flour the pan. 3. 4. Mix Dry Ingredients: 5. In a medium bowl, whisk together the all-purpose flour, granulated sugar, cocoa powder, baking soda, and salt. 6. 7. Mix Wet Ingredients: 8. In a separate small bowl, whisk together the buttermilk, vegetable oil, large egg, white vinegar, vanilla extract, and red gel food coloring. 9. 10. Combine Batter: 11. Pour the wet ingredients into the dry ingredients. Whisk by hand until just combined. Do not overmix. The batter will be smooth. 12. 13. Bake the Cake: 14. Pour the batter into the prepared 6-inch pan and smooth the top. Bake for 22-25 minutes, or until a toothpick inserted into the center comes out clean. 15. 16. Cool Completely: 17. Let the cake cool in the pan for 10 minutes, then invert it onto a wire rack to cool completely. 18. 19. Make the Frosting: 20. In a medium bowl, beat the room-temperature cream cheese and butter with an electric mixer on medium-high speed until smooth. 21. 22. Add Sugar: 23. Reduce speed to low. Gradually add the sifted powdered sugar, mixing until incorporated. Add the vanilla extract and salt. 24. 25. Beat Until Fluffy: 26. Increase speed to medium-high and beat for 1-2 minutes until the frosting is light and fluffy. 27. 28. Assemble the Cake: 29. Once the cake is completely cool, use a serrated knife to slice it in half horizontally, creating two 6-inch layers. 30. 31. Frost and Serve: 32. Place the bottom layer on a serving plate. Top with about one-third of the frosting. Place the second layer on top. Use the remaining frosting to cover the top and sides of the cake. Chill before serving.

Notes

Pan Size: This recipe is specifically for one 6-inch pan. It can also make 6 standard cupcakes (bake 18-22 minutes). Do not use an 8-inch or 9-inch pan. **Slicing the Layer:** For the cleanest cut, chill the single cake layer for 15-20 minutes before slicing it in half horizontally. **Room Temperature:** For the smoothest frosting, your cream cheese and butter must be at room temperature.

- Prep Time: 15 minutes
- Cook Time: 22 minutes
- Category: Dessert
- Method: Bake
- Cuisine: American

Nutrition

- **Serving Size:** 1/4 cake
- **Calories:** 390 kcal
- **Sugar:** 30g
- **Sodium:** 280mg
- **Fat:** 19g
- **Saturated Fat:** 7g
- **Unsaturated Fat:** 12g
- **Trans Fat:** 0g
- **Carbohydrates:** 50g
- **Fiber:** 1g
- **Protein:** 4g
- **Cholesterol:** 50mg

Did you make this recipe?

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

Equipment for Your Small Red Velvet Cake

The 6-Inch Pan

The primary piece of equipment you need is one 6-inch round cake pan. If you want to create a two-layer small cake, you can use two 6-inch pans. However, this recipe is designed to bake as one single, slightly thicker 6-inch cake, which you can then slice in half horizontally to create two perfect layers.

Preparing Your Pan

For a cake this size, proper pan preparation is key to ensure it releases cleanly. Grease the pan thoroughly with butter or shortening. Line the bottom with a 6-inch parchment paper circle. Then, grease the parchment paper as well. Finally, dust the entire inside of the pan with flour, tapping out any excess. This guarantees your cake will not stick.

Crafting the Perfect Batter

The Right Amount of Red

Achieving that deep, romantic red hue is essential for an easy Valentine's dessert. We strongly recommend using gel food coloring. It is highly concentrated, so you only need a small amount (about 1/2 teaspoon) to get a vibrant color. Liquid food coloring is much weaker and requires a larger volume, which can water down the batter and affect the final texture.

Mixing for Tenderness

As with any velvet cake, the key to a tender crumb is gentle mixing. This recipe for a **Small Red Velvet Cake** is no different. Once you combine the wet and dry ingredients, mix on low speed or by hand only until the flour streaks disappear. Over-mixing will develop gluten and result in a dense, chewy cake instead of a soft, velvety one.

Baking and Cooling Your Dessert

Baking Time for a Small Cake

A smaller cake bakes faster than a standard one. This single 6-inch layer will bake in approximately 22-25 minutes in a preheated 350°F (175°C) oven. You will know it is done when a toothpick inserted into the center comes out clean. The edges of the cake will also just begin to pull away from the sides of the pan.

Cooling and Leveling

Let the cake cool in the pan for 10 minutes before inverting it onto a wire rack. It must cool completely before you attempt to slice or frost it. Once cool, use a long, serrated knife to carefully slice the single cake layer in half horizontally, creating two even layers for your **Small Red Velvet Cake**. This step makes it look like a miniature professional bakery cake.

Small-Batch Cream Cheese Frosting

Frosting Ingredients

This recipe includes a scaled-down batch of classic cream cheese frosting, providing just enough to fill and frost your 6-inch cake without excessive leftovers. You will need block-style cream cheese, unsalted butter, powdered sugar, and vanilla. As always, having the butter and cream cheese at room temperature is essential for a smooth, lump-free finish.

Getting a Smooth Finish

Frosting a small cake can sometimes be trickier than frosting a large one. The key is to use an offset spatula. Apply a thin "crumb coat" layer of frosting first to trap any crumbs. Chill the cake for 20-30 minutes. This solidifies the crumb coat, making it much easier to apply a smooth, beautiful final layer of frosting.

Romantic Presentation Ideas

Simple Decorations

For an easy Valentine’s dessert, simple decorations are often the most elegant. You can use the trimmings from leveling the cake (if you had a dome) to create fine red velvet crumbs. Gently press these crumbs around the base or sprinkle them on top. A few fresh raspberries or a dusting of powdered sugar also adds a beautiful, romantic touch.

Serving Your Cake

This **Small Red Velvet Cake** is the star of the show. Present it on a simple, elegant cake stand or a decorative plate. When you slice into it, the contrast between the deep red layers and the bright white frosting is visually stunning. It is the perfect sweet ending to a romantic Valentine’s Day meal.

Scaling This Easy Valentine’s Dessert

Making Cupcakes

If you prefer, this recipe batter is the perfect amount to make approximately 6 standard-sized red velvet cupcakes. Line a muffin tin with 6 liners and fill them about two-thirds full. Bake for 18-22 minutes, or until a toothpick comes out clean.

Scaling Options

This recipe is designed for a specific purpose, but you can adjust it. Here is a quick guide.

Desired Size	Pans Needed	Bake Time (Approx.)	Servings
Small Cake	1 (6-inch)	22-25 mins	2-4
Layered Small Cake	2 (6-inch)	18-22 mins	2-4
Cupcakes	6 (standard)	18-22 mins	6
Standard Cake	2 (9-inch)	Do Not Scale. Use a full recipe. 12-16	

If you decide you are baking for a larger crowd and need a full-sized, complex dessert, you might consider this [Red Velvet Strawberry Delight Cheesecake](#) instead.

Frequently Asked Questions

Can I make this in an 8-inch pan?

It is not recommended. The batter volume is designed for a 6-inch pan. If baked in an 8-inch pan, the layer will be extremely thin and will likely overbake and become dry.

I don’t have a 6-inch pan. What else can I use?

You can use this batter to make 6 cupcakes, as noted above. Alternatively, you could bake it in a small loaf pan (like an 8×4 inch), though you will need to monitor the baking time carefully, as it will likely be longer.

How do I store this Small Red velvet Cake?

Store the frosted cake in an airtight container in the refrigerator for up to 4 days. Because it is small, be sure it is well-covered to prevent it from drying out. Let it sit at room temperature for 20 minutes before serving.

Conclusion

This **Small Red Velvet Cake** recipe is the ultimate easy Valentine's dessert. It delivers all the romance and decadent flavor of its full-sized counterpart in a manageable, intimate portion. By scaling down the ingredients and not the flavor, you create a beautiful, tender, and delicious dessert perfect for sharing with someone special. It is a simple, stress-free way to add a touch of homemade elegance to your celebration. This recipe proves that the best things truly do come in small packages.

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