

Soft Vanilla Pink Velvet Cake: Easy Comfort Food

When you crave comfort food, you are often looking for something simple, nostalgic, and deeply satisfying. This **Soft Vanilla Pink Velvet Cake** is exactly that: the ultimate easy comfort food dessert. Unlike its classic “red” cousin, this cake skips the cocoa powder, resulting in a pure, soft vanilla flavor. Its beautiful pink hue is not just for show; it signals a light, tender crumb that melts in your mouth. This recipe is designed to be approachable and forgiving, using key ingredients to create the softest cake imaginable, all topped with a fluffy, classic vanilla buttercream.

What Makes This Pink Velvet the Ultimate Comfort Food?

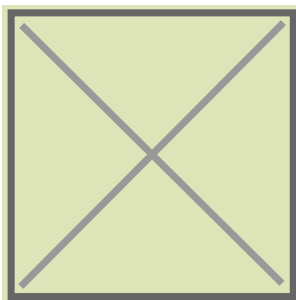
Comfort food should be reassuring and simple. This cake recipe embodies that spirit. It is not about complex techniques; it is about creating a feeling of warmth and happiness with a straightforward, reliable recipe.

The “Soft Vanilla” Flavor

This is, first and foremost, a **soft vanilla pink velvet cake**. By omitting the cocoa powder found in traditional velvet cakes, the pure, warm flavor of vanilla becomes the star. It is a clean, sweet, and aromatic flavor that is universally loved. This makes it the perfect “comfort” flavor, reminiscent of childhood birthdays and simple pleasures.

A Focus on Texture

The “soft” part of the title is a promise. This cake’s number one feature is its incredibly tender, plush, and moist crumb. We achieve this through a combination of cake flour, buttermilk, and oil. The goal is a texture so light that it practically dissolves, making it the perfect, easy-to-eat comfort food.



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- Author: [Aaron recipes](#)
- Total Time: [1 hour 10 minutes](#)
- Yield: [1 two-layer 8-inch cake](#)

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Description

The ultimate soft vanilla pink velvet cake, an easy comfort food dessert. This recipe uses egg whites and cake flour to create a pure pink color and a light, tender crumb, all topped with a simple vanilla buttercream.

Ingredients

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☐ For the Cake: 3 ½ cup cake flour 1 ½ cups sugar 1 teaspoon salt 1 Tablespoon baking powder ½ teaspoon baking soda ¾ cup butter, softened 1 ¼ cup buttermilk ½ cup vegetable oil 5 large egg whites 1 Tablespoon vanilla extract 3-5 drops pink gel food coloring
For the Vanilla Buttercream: 1 ½ cups (3 sticks) butter, softened 5 cups powdered sugar ½ cup whole milk 1 Tablespoon vanilla extract

☐ Cook Mode Prevent your screen from going dark

Instructions

1. For the Cake: 2. Preheat your oven to 350°F. Grease and flour two 8-inch round cake pans. Line with parchment. 3. In a large bowl, whisk the cake flour, sugar, salt, baking powder, and baking soda. 4. Add the ¾ cup softened butter. Mix on low speed until the mixture resembles wet sand. 5. In a separate small bowl, whisk the buttermilk, vegetable oil, 5 egg whites, 1 Tbsp vanilla, and pink food coloring. 6. Slowly pour the wet ingredients into the flour mixture with the mixer running on low. Mix until no lumps remain, but do not overmix. 7. Pour the batter evenly into the prepared cake pans. 8. Bake for 35-40 minutes, or until a toothpick inserted in the center comes out clean. 9. Let the cakes cool in the pans for 10 minutes, then turn out onto a wire rack to cool completely. 10. 11. For the Buttercream: 12. In a large bowl, beat the 1 ½ cups softened butter with an electric mixer on medium speed until creamy and pale (about 3-5 minutes). 13. Add the powdered sugar, milk, and 1 Tbsp vanilla extract. 14. Beat on low speed until the sugar is incorporated, then increase to high speed and beat for 3-5 minutes until light and fluffy. 15. 16. For Assembly: 17. Place one cooled cake layer on a serving plate. 18. Spread about half of the frosting on top. 19. Place the second layer on top and frost the top and sides of the cake with the remaining frosting.

Notes

This recipe uses the “reverse creaming” method for a very soft cake. Using only egg whites ensures a vibrant pink color. Do not overmix the batter.

- Prep Time: 30 minutes
- Cook Time: 40 minutes
- Category: Dessert
- Method: Baking
- Cuisine: American

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 820 kcal
- **Sugar:** 110 g
- **Sodium:** 500 mg
- **Fat:** 38 g
- **Saturated Fat:** 18 g
- **Unsaturated Fat:** 0 g
- **Trans Fat:** 0 g
- **Carbohydrates:** 115 g
- **Fiber:** 1 g
- **Protein:** 7 g
- **Cholesterol:** 90 mg

Did you make this recipe?

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

The “Vanilla” Secret: Why We Use Egg Whites

To achieve a true, vibrant pink color and a light-as-air texture, this recipe makes a very specific choice: it uses only egg whites, no yolks. This is a classic technique for white cakes and is the secret to our **soft vanilla pink velvet cake**.

Purity of Color

Egg yolks are rich in fat and pigment, and they add a distinct yellow hue to batters. If you add pink food coloring to a standard batter made with whole eggs, the yellow from the yolks will fight the pink, resulting in a muddy, peach, or orange-ish color. By using only egg whites, our batter starts as a pure white canvas, allowing the pink gel coloring to create a stunning, clear, and vibrant pink.

A Lighter, Delicate Crumb

Beyond color, using only egg whites also changes the cake's structure. Egg yolks add richness and density. Egg whites, when baked, create a lighter, fluffier, and more delicate crumb. This

contributes directly to the “soft” texture we want in this comfort food dessert. It makes the cake airy and light, rather than rich and heavy.

Essential Ingredients for a Soft, Tender Crumb

The ingredient list for this cake is simple, but each item is chosen to maximize the soft, tender, and moist qualities that make this cake so comforting.

The Magic of Cake Flour

For the softest possible cake, we must use cake flour. Cake flour is a low-protein flour that is milled to a very fine consistency. This low protein level means less gluten formation, which is the key to a tender, non-chewy cake. It is the foundation of our “soft” crumb and is highly recommended for this recipe.

Buttermilk and Oil: The Moisture Duo

This cake gets a double dose of moisture. First, **buttermilk** adds a slight tang and, more importantly, its acidity helps create a very tender crumb. Second, the recipe uses **vegetable oil**. While butter provides flavor, oil provides a more consistent and superior moisture. It coats the flour proteins and prevents them from drying out, ensuring your soft vanilla pink velvet cake stays moist for days.

Step-by-Step to a Flawless Pink Vanilla Batter

This recipe uses a specific, easy-to-follow mixing method that guarantees a soft, velvety texture. This is a “reverse creaming” method, which is easy and foolproof.

The “Wet Sand” Technique

You will start by combining all of your *dry* ingredients in a large bowl. This includes the cake flour, sugar, salt, baking powder, and baking soda. Whisk them together well. Then, you will add your *softened* butter to the dry ingredients. Using your mixer on low speed, blend the butter into the flour mixture until it resembles coarse, wet sand. This process coats the flour in fat, which inhibits gluten development and is a secret to an extra-tender cake.

Adding the Wet Ingredients

In a separate, smaller bowl, you will whisk together all of your *wet* ingredients. This includes the buttermilk, vegetable oil, egg whites, vanilla extract, and the pink gel food coloring. Once the “wet sand” mixture is ready, turn your mixer to low speed and slowly pour the wet ingredient mixture into the dry. Mix *just until* the batter is combined. Do not overmix.

The Easiest, Fluffiest Vanilla Buttercream

A soft vanilla cake deserves a classic, fluffy vanilla buttercream. This is an American buttercream, which is the fastest, easiest, and most nostalgic “comfort food” frosting you can make.

Beating the Butter

The secret to a light, fluffy American buttercream is to beat the butter—a lot. You will start with softened butter in a large bowl. Using an electric mixer, beat the butter *by itself* on medium-high speed for 3-5 minutes. The butter will become very pale and fluffy. This step incorporates air and prevents the frosting from being a dense, heavy “sugar paste.”

Adding the Sugar and Milk

Once the butter is light and fluffy, turn the mixer to low speed. Gradually add your powdered sugar. Once the sugar is mostly incorporated, add the milk and vanilla extract. Now, turn the mixer up to high speed and beat for another 3-5 minutes. The frosting will transform, becoming incredibly light, fluffy, and perfectly spreadable.

Assembling Your Soft Vanilla Pink Velvet Cake

Assembly is quick and easy. This recipe makes two 8-inch cake layers, which is the perfect size for an easy comfort food dessert. You do not need any special decorating tools.

A Simple Layering Process

Make sure your cake layers are completely cool. Place one layer on your serving plate. Scoop about half of your fluffy vanilla buttercream on top and spread it evenly with a spatula or the back of a spoon. You do not need to be precise.

A Rustic, Comforting Finish

Place the second cake layer on top. Use the remaining half of the frosting to cover the top and sides of the cake. For a beautiful, simple, and rustic “comfort food” look, use an offset spatula or the back of a spoon to create gentle swirls in the frosting. This easy, elegant finish is perfect for a homemade cake. You can also explore other frosting techniques, like those used for a [simple purple velvet cake](#).

Tips for Storing and Serving Your Cake

This **soft vanilla pink velvet cake** is a perfect make-ahead dessert. It is important to store it properly to keep it soft and moist.

How to Store Your Cake

Because this cake uses a simple vanilla buttercream (with no cream cheese), it is safe to store at room temperature for up to 2 days. Keep it in a cake carrier or covered with a cake dome to protect it from air. If your kitchen is very warm, or for longer storage (up to a week), you can refrigerate it.

The “Comfort Food” Table

Here is a quick breakdown of what makes this cake the perfect, easy comfort food:

Feature	Why It’s “Comfort Food”
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Flavor	Pure, sweet vanilla—a universally loved and nostalgic taste.
Texture	Incredibly soft, light, and moist. Easy to eat, no-fuss.
Method	Straightforward and forgiving. No complex pastry skills needed.
Appearance	Beautiful, rustic, and homemade. It looks like a “hug” in cake form.

Frequently Asked Questions

Can I use whole eggs instead of just egg whites?

You can, but the cake will no longer be a true “vanilla pink” cake. The yolks will add a yellow tint, making the color more peach-toned. The crumb will also be slightly denser and richer, less “soft and light.”

My cake is dense, not soft. What happened?

The most likely culprit is overmixing the batter. As soon as you combine the wet and dry ingredients, you must stop mixing. Any mixing after the flour is wet develops gluten, which leads to a tough, dense, or chewy cake.

Can I add different flavor extracts?

Yes. This cake is a wonderful base. For a different comfort food twist, try replacing half of the vanilla extract with almond extract. You could also add a teaspoon of lemon zest to the dry ingredients for a bright, fresh flavor.

Conclusion

This **Soft Vanilla Pink Velvet Cake** is the very definition of an easy comfort food dessert. It is a simple, reliable recipe that focuses on the two things that matter most: a pure, sweet vanilla flavor and an impossibly soft, tender crumb. Its beautiful pink color and fluffy buttercream frosting make it a joy to look at, but it is the nostalgic, comforting taste and texture that will have you coming back for a second slice. This is homemade happiness, baked into a cake.
