



White velvet buttermilk cake recipe

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White velvet cake gets its flavor and velvety texture from buttermilk. A moist, tender cake that is great for any special occasion. This recipe makes two 8" round cakes about 2" tall. Serves 24

Bake at 335F for 30-35 minutes until a toothpick comes out cleanly.

Course	Dessert
Cuisine	American
Prep Time	10 minutes
Cook Time	40 minutes
Total Time	40 minutes
Servings	8 cups
Calories	208kcal
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Equipment

- Stand Mixer
- Whisk Attachment
- Paddle Attachment

Ingredients

White Velvet Cake Ingredients

- 14 oz cake flour
- 13 oz granulated sugar
- 1 teaspoon salt
- 1 tablespoon baking powder
- ½ teaspoon baking soda
- 5 oz egg whites room temperature
- 4 oz vegetable oil
- 10 oz buttermilk room temperature or slightly warm
- 6 oz butter unsalted and softened
- 2 teaspoon vanilla

Ermine Frosting Ingredients

- 14 oz granulated sugar
- 3 oz flour
- 16 oz whole milk
- 16 oz unsalted butter room temperature
- 2 teaspoon vanilla extract
- ¼ teaspoon salt

IMPORTANT: Make sure all your ingredients are at room temp and you're using a scale to measure. Substituting ingredients may cause this recipe to fail. (see notes at the bottom of the recipe)

Important Things To Note Before You Start

1. Bring all your ingredients to room temperature or even a little warm (eggs, buttermilk, butter, etc) to ensure your batter does not break or curdle.
2. Use a scale to weigh your ingredients (including liquids) unless otherwise instructed (Tablespoons, teaspoons, pinch etc). Metric measurements are available in the recipe card. Scaled ingredients are much more accurate than using cups and help ensure the success of your recipe.
3. Practice Mise en Place (everything in it's place). Measure out your ingredients ahead of time and have them ready before you start mixing to reduce the chances of accidentally leaving something out.
4. Chill your cakes before frosting and filling. You can cover a frosted and chilled cake in fondant if you wish. This cake is also great for stacking. I always keep my cakes chilled in the refrigerator before delivery for easy transporting.
5. If the recipe calls for specific ingredients like cake flour, replacing it with all purpose flour and cornstarch is not recommended unless specified in the recipe that it's ok. Substituting ingredients may cause this recipe to fail.

Nutrition

Serving: 1 serving | Calories: 208kcal | Carbohydrates: 21g | Protein: 1g | Fat: 13g | Saturated Fat: 8g | Cholesterol: 28mg | Sodium: 111mg | Potassium: 60mg | Sugar: 15g | Vitamin A: 335IU | Calcium: 31mg | Iron: 0.2mg