



Red Velvet Cheesecake Cake

Author: Lindsay Prep Time: 2 hours Cook Time: 2 hours 26 minutes

Total Time: 4 hours 26 minutes Yield: 14-16 slices 1x

Category: Dessert Method: Oven Cuisine: American

Description

This Red Velvet Cheesecake Cake is made with layers of moist red velvet cake and thick and creamy cheesecake! If you've ever had the cheesecake by the same name at The Cheesecake Factory and loved it, this is the perfect recipe to make at home!

Ingredients

SCALE

1x

2x

3x

VANILLA CHEESECAKE

24 oz (678g) cream cheese, room temperature
1 cup (207g) sugar
3 tbsp (24g) all purpose flour
1 cup (230g) sour cream
1 tbsp vanilla extract
4 large eggs, room temperature

RED VELVET CAKE LAYERS

2 1/2 cups (325g) all purpose flour
2 cups (414g) sugar
1 1/4 tsp baking soda
1/2 tsp baking powder
4 tsp (9g) natural unsweetened cocoa
1 tsp salt
1 cup (240ml) buttermilk
1/2 cup (120ml) vegetable oil
2 tsp vanilla extract
2 large eggs

2 tsp white vinegar
4 tsp red food coloring
1 cup (240ml) hot water

CREAM CHEESE FROSTING

16 oz (452g) cream cheese, room temperature
1 1/4 cups (280g) unsalted butter, room temperature
12 cups (1380g) powdered sugar
2 tsp vanilla extract
6 oz white chocolate chips

RED GANACHE

6 oz red Wilton candy melts
3 tbsp heavy whipping cream
Sprinkles

Instructions

To make the cheesecake:

1. Preheat oven to 300°F (148°C). Line the entire inside of a 9-inch (23cm) cake pan with aluminum foil. Press it into the pan to get it as flat as you can. You'll use the aluminum foil to lift the cheesecake out of the pan when it's baked and cooled.
2. In a large mixer bowl, mix the cream cheese, sugar and flour together until combined. Use low speed to keep less air from getting into the batter, which can cause cracks. Scrape down the sides of the bowl.
3. Add the sour cream, and vanilla extract and mix on low speed until well combined.
4. Add the eggs one at a time, mixing slowly and scraping the sides of the bowl after each addition.
5. Pour the cheesecake batter into the lined cake pan.
6. Place the cake pan inside another larger pan. I use a larger cake pan, but you can use a roasting pan or any other larger baking pan. Fill the outside pan with enough warm water to go about halfway up the sides of the cake pan. Bake for 1 hour.
7. Turn off the oven and leave the cheesecake in the oven with the door closed for 30 minutes. Do not open the door or you'll release the heat.
8. Crack oven door and leave the cheesecake in the oven for another 30 minutes. This cooling process helps the cheesecake cool slowly to prevent cracks.
9. Remove cheesecake from oven and chill until firm, 5-6 hours.

To make the cake layers:

10. Preheat the oven to 350°F (176°C). Line the bottoms of two 9-inch (23cm) cake pans with parchment paper and grease the sides.
11. Add the flour, sugar, baking soda, baking powder, cocoa and salt to a large mixer bowl and combine. Set aside.
12. Add the buttermilk, vegetable oil, vanilla extract, eggs, vinegar and red food coloring to a medium sized bowl and combine.
13. Add the wet ingredients to the dry ingredients and beat until well combined.
14. Slowly add the hot water to the batter and mix on low speed until well combined. Scrape down the sides of the bowl as needed to make sure everything is well combined.
15. Divide the batter evenly between the two pans and bake for 23-26 minutes, or until a toothpick comes out with a few moist crumbs.
16. Remove the cakes from the oven and allow to cool for 3-5 minutes, then remove to a cooling rack to finish cooling.

To make the frosting:

17. When you're ready to build the cake, make the frosting. Add the cream cheese and butter to a large mixer bowl and beat until smooth.
18. Slowly add about half of the powdered sugar and beat until well combined and smooth.
19. Add the vanilla extract and mix until well combined.
20. Slowly add the remaining powdered sugar and beat until well combined and smooth.

To build the cake:

21. Use a large serrated knife to remove the domes from the top of the red velvet cakes.
22. Place the first layer of cake on a serving plate or a cardboard cake round. Spread about 1 cup of frosting evenly on top of the cake layer.
23. Use the aluminum foil to lift the cheesecake out of the cake pan, remove the foil and place the cheesecake on top of the cake.
24. Spread another cup of frosting evenly on top of the cheesecake, then add the second layer of cake on top. If the sides of the cake don't line up, use a serrated knife to trim off the excess cake or cheesecake.
25. Frost the outside of the cake. Check out my tutorial for frosting a smooth cake, if you'd like.

To decorate the cake:

26. Press white chocolate chips into the bottom of the cake, around the bottom edge.
Refrigerate cake for about 20 minutes.
27. To make the red ganache, place the red candy melts in a small bowl

28. Heat the heavy whipping cream just until it begins to boil, then pour over the candy melts. Allow it to sit for about a minute, the whisk to melt. If it isn't completely melted (and it probably won't be), heat it for another 20-30 seconds, the whisk until smooth.
29. Allow the ganache to cool until it thickens up a good bit, but is still pourable, then transfer to a squeeze bottle.
30. Drizzle the ganache around the edge of the cake.
31. Heat the remaining ganache (you can leave it in the bottle) for about 10 seconds to soften it up again, then pour it onto the top of the cake and quickly spread to the edges.
32. Allow the ganache to cool and firm, then pipe swirls of the frosting around the top edge of the cake. I used the Ateco 844 icing tip. Add sprinkles, if desired.
33. Store the cake (in an airtight container, if possible) in the refrigerator until ready to serve. Cake is best for 2-3 days.

Nutrition

Serving Size: 1 Slice **Calories:** 1035 **Sugar:** 128.8 g **Sodium:** 575.6 mg **Fat:** 44.5 g
Carbohydrates: 149.5 g **Protein:** 13.2 g **Cholesterol:** 160.5 mg

Find it online: <https://www.lifeloveandsugar.com/red-velvet-cheesecake-cake/>