GENERAL

martha stewart red velvet wedding cake recipe

Published: September 3, 2026 | Index ID: #-

Introduction

When it comes to wedding cakes, the right flavor and design can turn a simple celebration into an unforgettable memory. Over the years, the red velvet wedding cake has risen in popularity, thanks to its striking color, moist texture, and subtle cocoa flavor that pairs beautifully with cream cheese frosting. For many brides, the quest for the perfect recipe leads to a search for a reliable source—one that offers clear instructions, quality ingredients, and a touch of culinary artistry. Enter the **martha stewart red velvet wedding cake recipe**, a classic that has stood the test of time and is beloved by bakers and brides alike.

Why Choose a Red Velvet Wedding Cake?

Red velvet cake has become a staple for modern wedding celebrations for several compelling reasons:

- Visual Appeal – The deep crimson hue is striking against a backdrop of white lace, floral arrangements, or pastel décor.
- Moistness – The batter's composition, featuring buttermilk and oil, results in a tender crumb that stays fresh longer.
- Flavor Profile – The gentle cocoa undertone is not overpowering, making it a versatile choice for guests with varied taste preferences.
- Versatility in Design – The color allows for a wide range of frosting options, from classic cream cheese to chocolate ganache.
- Tradition Meets Trend – While the cake has roots in early 20th century American baking, it remains a contemporary favorite.

Introducing Martha Stewart's Classic Red Velvet Wedding Cake

Renowned for her meticulous approach to cooking and baking, Martha Stewart has crafted a red velvet wedding cake recipe that balances tradition with modern flair. The recipe is designed to produce a 12 inch, two tier cake—perfect for a medium sized wedding—while offering clear guidance for novices and seasoned bakers alike. The key to Martha's success lies in her precise ingredient ratios, the use of high quality cocoa powder, and the incorporation of buttermilk for that signature tender crumb.

Key Features of the Recipe

- Two 12 inch round cakes with a 1 inch thick crumb.
- Light buttercream frosting with a hint of citrus.
- Optional glaze for a glossy finish.
- Step by step instructions that eliminate common pitfalls.
- Storage and transport tips for long distance weddings.

Ingredient Breakdown

Below is a comprehensive list of ingredients you'll need to create Martha Stewart's red velvet wedding cake. All measurements are in U.S. customary units, but you can convert them to metric if you prefer.

For the Cake

1. 3 cups (375 g) all purpose flour, sifted
2. 1 ½ cups (300 g) granulated sugar
3. 1 tablespoon unsweetened cocoa powder
4. 1 tablespoon baking soda
5. 1 teaspoon salt
6. 1 ½ cups (360 ml) buttermilk, room temperature
7. ½ cup (120 ml) vegetable oil
8. 2 large eggs, at room temperature
9. 2 tablespoons red food coloring (optional for a deeper hue)
10. 1 tablespoon white distilled vinegar
11. 1 teaspoon vanilla extract

For the Frosting

1. 1 cup (226 g) unsalted butter, softened
2. 4 cups (480 g) powdered sugar, sifted
3. ½ cup (120 g) cream cheese, softened
4. 1 tablespoon fresh lemon juice
5. 1 teaspoon vanilla extract

Optional Glaze (for a shiny finish)

1. 1 cup (200 g) powdered sugar, sifted
2. 2 tablespoons milk (or water)
3. ½ teaspoon vanilla extract

Step by Step Baking Instructions

1. Preheat and Prepare

Preheat your oven to 350°F (175°C). Line two 12 inch round cake pans with parchment paper and grease the sides with a light coating of butter or non stick spray. This step ensures a clean release and a smooth finish.

2. Mix Dry Ingredients

In a large mixing bowl, whisk together the sifted flour, sugar, cocoa powder, baking soda, and salt. The cocoa powder is what gives the cake its subtle chocolate flavor without overpowering the red velvet profile.

3. Combine Wet Ingredients

In a separate bowl, whisk the buttermilk, oil, eggs, red food coloring, vinegar, and vanilla until well blended. The vinegar reacts with the baking soda to create a light, airy texture.

4. Combine Wet and Dry Mixtures

Pour the wet mixture into the dry ingredients and stir gently with a wooden spoon or spatula until just combined. Avoid overmixing, which can make the cake tough.

5. Divide and Bake

Evenly distribute the batter between the two prepared pans. Tap the pans gently on the counter to remove air bubbles. Place them in the oven and bake for 25–30 minutes, or until a toothpick inserted into the center comes out clean.

6. Cool

Remove the cakes from the oven and let them cool in the pans for 10 minutes. Then, transfer them to a wire rack to cool completely. Cooling is essential before frosting to prevent the buttercream from melting.

7. Prepare the Frosting

In a stand mixer or large bowl, beat the softened butter on medium speed until light and fluffy (about 3–4 minutes). Gradually add powdered sugar, one cup at a time, beating well after each addition. Incorporate the cream cheese, lemon juice, and vanilla, and continue to beat until the frosting is smooth and spreadable.

8. Assemble the Cake

Place one cake layer on a serving plate or a sturdy cake board. Spread a generous amount of frosting on top. Place the second layer on top of the first, and apply a thin crumb coat all over the cake. Chill for 20–30 minutes to set the crumb coat.

9. Final Frosting Layer

Apply a final, thicker layer of frosting, smoothing it with a spatula or an offset knife. For a polished look, use a bench scraper to create clean edges.

10. Optional Glaze

If you desire a glossy finish, whisk together the powdered sugar, milk, and vanilla until smooth. Drizzle the glaze over the cake, letting it cascade down the sides. Chill again to allow the glaze to set.

11. Decorate and Present

For a wedding ready finish, consider adding fresh flowers, edible pearls, or a custom topper. The red velvet base pairs wonderfully with pastel or metallic accents.

Expert Tips for a Flawless Cake

Use Fresh Ingredients

Fresh buttermilk and eggs give the cake a tender crumb and bright flavor. If your pantry staples are old, replace them with fresh items.

Don’t Overmix

Overmixing can develop gluten, leading to a dense cake. Stir just until the batter is smooth.

Check Oven Temperature

Oven temperatures can vary. Use an oven thermometer to ensure accuracy; an oven running hot can cause the cake to rise too quickly and then collapse.

Use a Cake Tester

Always use a toothpick or cake tester to check doneness. Insert it into the center; if it comes out clean, the cake is ready.

Store Properly

Wrap the cake layers tightly in plastic wrap and store them in the refrigerator if you plan to frost later. For longer storage, freeze the cake layers, then thaw before frosting.

Transport Safely

Use a sturdy cake carrier or a wooden crate. Place a layer of parchment paper between the cake and the carrier to

prevent sticking.

Variations on Martha Stewart’s Classic Recipe

If you want to personalize the cake or adapt it to dietary restrictions, here are several variations you can try.

Gluten Free Version

Replace the all purpose flour with a gluten free blend that includes xanthan gum. Maintain the same proportions of other ingredients.

Vegan Option

Swap butter for a plant based butter or coconut oil. Use a vegan cream cheese or a cashew based alternative for the frosting. Replace eggs with flaxseed meal mixed with water (1 tablespoon flaxseed + 3 tablespoons water = 1 egg).

Chocolate Red Velvet Fusion

Add an extra tablespoon of cocoa powder to deepen the chocolate flavor. Pair with a chocolate ganache instead of cream cheese frosting.

Almond Flavored Twist

Replace half of the flour with almond flour and add 1 tablespoon almond extract to the batter. This variation gives the cake a nutty aroma.

Low Sugar Option

Reduce the sugar by ¼ cup and add a splash of vanilla extract to compensate for sweetness. The cake will still maintain its moistness and flavor.

Common Questions About Martha Stewart’s Red Velvet Wedding Cake

Can I make a smaller cake?

Yes, scale the recipe down proportionally. For a 8 inch cake, use 1 ½ cups flour, ¾ cup sugar, and so on.

What if I don’t have buttermilk?

Mix 1 cup milk with 1 tablespoon lemon juice or vinegar. Let it sit for 5 minutes to curdle before using.

How long does the cake keep?

When stored in the refrigerator, it can last up to 5 days. For longer storage, freeze the cake layers and thaw before frosting.

Can I use a different frosting?

Absolutely. Buttercream, ganache, or even a simple dusting of powdered sugar can work well, depending on your wedding theme.

Is the red food coloring safe?

Martha Stewart’s recipe uses natural red food coloring, which is safe for consumption. If you prefer a more natural approach, you can use beet juice or a small amount of natural beet powder.

Conclusion

Martha Stewart’s red velvet wedding cake recipe offers a timeless blend of flavor, texture, and elegance that can

elevate any wedding celebration. By following the clear steps, paying attention to ingredient quality, and adding your personal touches—whether through frosting variations or decorative accents—you can create a cake that not only looks stunning but tastes divine. Whether you're a first time baker or an experienced pastry chef, this recipe provides a reliable foundation for a wedding cake that will impress guests and become a cherished memory for the couple.

Baca Juga (Artikel Terkait)

- **automaker mini software version v8 erptoboss**
  URL: http://directnilecruiseegypt.com/automaker-mini-software-version-v8-erptoboss.pdf
- **automata and computability**
  URL: http://directnilecruiseegypt.com/automata-and-computability.pdf
- **automata and languages theory and applications**
  URL: http://directnilecruiseegypt.com/automata-and-languages-theory-and-applications.pdf
- **automata and mechanical toys**
  URL: http://directnilecruiseegypt.com/automata-and-mechanical-toys.pdf

Tags: #martha #stewart #velvet #wedding #cake #recipe