



LAMBETH STYLE HEART CAKE FOR TWO



Baking a cake for two is a special kind of joy: intimate, thoughtful, and just a little indulgent. This vintage Lambeth-inspired heart cake brings together nostalgia, romance, and a touch of whimsy in one small but unforgettable dessert. Perfect for Valentine's Day, an anniversary, or simply a cozy night in, this red velvet cake is scaled for two, yet it makes a big impression.

The beauty of this cake isn't just in its flavor, it's also in the details! The tender red velvet layers are complemented by silky, dreamy buttercream, piped in vintage-inspired rosettes, shells, and ribbons. With Chefmaster Liqua-Gels, you can achieve a soft, romantic palette that gives the cake depth without being overpowering. Every slice is a little work of art, showing that sometimes the most meaningful desserts are the ones made with love for just two.

Personal Red Velvet Heart Cake Recipe

Yields 1 two-layered 5" cake

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Ingredients

Cake:

- 4 Tbsp Unsalted Butter, softened
- 1 Large Egg + 1 Egg Yolk
- ½ tsp Salt
- 1 Cup Granulated Sugar
- ½ tsp Baking Powder
- 1 tsp Vanilla Extract
- 2 tsp White Vinegar
- 1 ¾ Cups All-purpose Flour
- ¼ tsp Baking Soda
- 2/3 Cup Buttermilk
- 3 Tbsp Sour Cream (or plain Greek Yogurt)
- 1 Tbsp + ½ tsp Cocoa Powder
- 3 Tbsp Vegetable Oil
- 2 tsp Chefmaster Super Red Liqua-gel® (adjust to taste)

Buttercream Frosting:

- 1 Cup (2 sticks) Salted Butter, room temperature
- 2 Cups Powdered Sugar
- ½ tsp Lemon Juice (optional, helps balance sweetness)
- 1 tsp Vanilla Extract
- 2 tsp Warm Water, Milk, or Heavy cream (more if needed for consistency)
- Chefmaster Bakers Rose Liqua-gel®
- Chefmaster Tulip Red Liqua-gel®

Tools & Utensils

- Stand mixer with both a whisk and a paddle attachment
- Mixing bowls
- Measuring cups and spoons
- Spatulas
- Two 5" inch cake pans (or small heart-shaped pans)
- Parchment paper
- Cake/Icing Spatula
- Cake Turntable (optional)
- Pastry bags & decorating tips

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Cake Instructions

1. Preheat oven to 325°F. Line two 5" pans with parchment paper or lightly grease.
2. In a large bowl, whisk together flour, salt, sugar, baking powder, baking soda, and cocoa powder.
3. In a separate bowl, combine buttermilk and sour cream, then add eggs, vegetable oil, vanilla, and vinegar. Mix until fully combined.
4. Add softened butter to the dry ingredients and beat until the mixture resembles wet sand. Gently fold in the wet ingredients.
5. Let the batter rest for 15–25 minutes, covered. This helps create a tender crumb.
6. Pour batter evenly into prepared pans.
7. Bake for 28–30 minutes, or until a toothpick inserted in the center comes out with a few crumbs and the cake is slightly springy.
8. Cool completely before decorating. **Tip:** Wrap cakes in plastic wrap and chill in the freezer to speed up cooling and lock in moisture.

Buttercream Instructions

- Using a whisk attachment, beat your room-temperature butter on medium-high speed for 5–10 minutes until very light and fluffy. The butter should turn white before moving to the next step. This is key for smooth texture.
- Reduce the mixer to low and gradually add powdered sugar, ½–1 cup at a time, mixing just until each addition is fully incorporated; Avoid overmixing.
- Add vanilla extract and lemon juice, then mix briefly to combine.
- Increase mixer to medium speed and slowly drizzle in warm water or cream until smooth and spreadable.
- Switch to a paddle attachment and continue mixing on low (or on stir mode) for 10–15 minutes or until air bubbles are removed and your icing has a silky texture.
- Divide buttercream equally into four bowls for coloring:
 - Bowl 1 (Lightest Pink): Add 1 tiny drop of Chefmaster Bakers Rose Liqua-gel®. Use for small accent details and delicate piping.
 - Bowl 2 (Second-lightest Pink): Add 1 drop Chefmaster Bakers Rose Liqua-gel® + 1 drop Chefmaster Tulip Red Liqua-gel®. Use for covering the cake with the base color.
 - Bowl 3 (Deeper Pink): Add 2 drops Chefmaster Bakers Rose Liqua-gel® + 2 drops Chefmaster Tulip Red Liqua-gel®. Use for layered piping accents and rosettes.
 - Bowl 4 (White): Leave uncolored. Use for filling, stacking, and stabilizing layers.

Pro Tip: Add a touch of Chefmaster Violet Liqua-gel® or Chefmaster Sky Blue Liqua-gel® to cool the pink tones if you prefer a softer palette.

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Assembling Your Heart Cake

1. Prepare your layers: Place a small dollop of white buttercream on your cake board or plate to secure the bottom layer. Center the first cake layer and press gently.
 - a. *If you baked Round Cakes:*
Trim two small wedges from the bottom center of the round cake and attach them to the top sides with white buttercream to create the top dip of the heart. Optionally, trim the bottom into a soft point for a classic heart shape.
2. Add filling: Spread a layer of white buttercream evenly on top of the first cake layer.
3. Stack the top layer: Carefully place the second cake layer on top of the filling, pressing gently until the buttercream slightly starts to ooze out.
4. Crumb coat: Use a cake spatula to smooth a thin layer of white buttercream over the entire cake, sealing in crumbs. Tightly wrap the cake in plastic wrap and freeze briefly (15–20 minutes) to prevent filling from oozing.
5. Apply base color: Using the second-lightest pink shade (Bowl 2), cover the entire cake with buttercream. Smooth the top and edges with a spatula. Don't worry about perfection as any minor imperfections will be covered by your decorations.
6. Chill: Refrigerate the cake until firm (about 20–30 minutes) before decorating.

Decorating Your Cake With Lambeth-Style Piping:

Once your cake is chilled, it's time to bring your vintage Lambeth design to life! This cake is all about soft texture and romantic detail. Using shell, rosette, or ruffle piping tips, alternate shades of pink around the top and bottom edges.

Piping tips we used:

- Wilton 4B - Large Shell Border
- K23 Wide Leaf Tip - Bottom Ribbon
- K05 - Smaller Shell Border
- Small 01 Round Tip - Drop Lines
- K46 Mini Star Tip - Heart Shell Borders
- 103 - Side Ribbons

Add a piped double heart detail in the center or on the sides using a heart-shaped cookie cutter as a guide. To do so, use the heart shaped cookie cutter and press slightly into the buttercream to leave an outline to trace over. Finish with pearl sprinkles or airbrushing or leave it clean for a more vintage look.

Pro Tips:

- Chill the cake briefly before piping each new border for sharper lines.
- Use firmer buttercream for borders and ribbons, and softer for drop lines.

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- Mix multiple pink tones for depth and a bakery-style finish.
- Keep embellishments light to maintain the airy, romantic feel.

This vintage Lambeth red velvet heart cake proves that small cakes can make a big impression. With tender layers, soft pastel buttercream, and romantic details, it's the perfect intimate dessert for two; one that celebrates love, nostalgia, and the joy of baking something truly special. And thanks to Chefmaster Liqua-Gels, achieving this dreamy, layered color palette is easier than ever.