

Moist Pound Cake with Pineapple and Fresh Strawberries

?? Pineapple Strawberry Pound Cake



OVEN
325°F

TIME
3 min

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INGREDIENTS

For the Cake:

- 1 cup unsalted butter, softened
 - 1½ cups granulated sugar
 - 4 large eggs, room temperature
 - 1 tsp vanilla extract
 - 1½ cups all-purpose flour
 - 1 tsp baking powder
 - ½ tsp salt
 - ½ cup crushed pineapple, drained (reserve juice for glaze)
 - 1 cup fresh strawberries, diced (plus extra for garnish)
- Optional Glaze:
- 1 cup powdered sugar, sifted
 - 2-3 tbsp reserved pineapple juice (or milk)

DIRECTIONS

1. **Preheat & Prep:** Preheat oven to 325°F (165°C). Grease and flour a loaf pan or line with parchment for easy removal.
2. **Cream Butter and Sugar:** In a large bowl, beat butter and sugar for 2-3 minutes until light and fluffy.
3. **Add Eggs and Vanilla:** Add eggs one at a time, beating well after each addition. Stir in vanilla.
4. **Mix Dry Ingredients:** In a separate bowl, whisk together flour, baking powder, and salt.
5. **Combine Batter:** Gradually add dry ingredients to the wet mixture on low speed. Mix until just combined.
6. **Fold in the Fruit:** Gently fold in drained pineapple and diced strawberries. Don't overmix or the fruit may break down and make the batter watery.
7. **Bake:** Pour the batter into the prepared pan. Smooth the top and bake for 60-70 minutes, or until a toothpick comes out mostly clean.
8. **Cool in the pan** for 10 minutes, then move to a wire rack to cool completely.
9. **Make the Glaze (Optional):** Whisk powdered sugar with pineapple juice or milk until smooth. Drizzle over cooled cake.
10. **Garnish & Serve:** Top with more fresh strawberries or a sprinkle of powdered sugar. Slice and enjoy!

TIPS FOR SUCCESS

Drain pineapple well to avoid a soggy cake.

Toss strawberries in a little flour before folding in to prevent them from sinking.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/moist-pound-cake-with-pineapple-and-fresh-strawberries/>