

Strawberry Swirl Pound Cake with Cream Cheese - A Bakery-Style Classic

Homemade Strawberry Cream Cheese Pound Cake



OVEN
325°F

TIME
5 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Pound Cake:

- 1 cup unsalted butter, softened
- 8 oz cream cheese, softened
- 2 cups granulated sugar
- 5 large eggs, room temperature
- 1 tsp vanilla extract
- 3 cups all-purpose flour
- $\frac{1}{2}$ tsp baking powder
- ... tsp salt
- 1 cup whole milk, room temperature

For the Strawberry Swirl:

- 1 cup fresh strawberries, hulled and puréed (or finely chopped)
- 2 tbsp granulated sugar
- Optional: 1-2 drops red food coloring for a vibrant pink hue

DIRECTIONS

- 1.** Preheat and Prep: Preheat your oven to 325°F (165°C). Grease and flour a bundt pan or loaf pan, or spray with baking spray.
- 2.** Cream Butter, Cream Cheese & Sugar: In a large mixing bowl, cream together butter, cream cheese, and sugar until fluffy and light-about 3-5 minutes.
- 3.** Add Eggs & Vanilla: Beat in the eggs one at a time, mixing well between each. Add vanilla extract and stir to combine.
- 4.** Mix Dry Ingredients: In a separate bowl, whisk together flour, baking powder, and salt.
- 5.** Alternate Wet & Dry: Add the flour mixture in three parts, alternating with the milk. Start and end with flour. Mix on low speed, just until combined.
- 6.** Prepare Strawberry Swirl: Mix strawberry purée with 2 tbsp sugar. Add red food coloring if a more vibrant color is desired.
- 7.** Assemble and Swirl: Pour half the batter into the prepared pan. Dollop spoonfuls of strawberry mixture over it. Top with the remaining batter. Use a knife or skewer to gently swirl the strawberry through the batter for a marbled effect.
- 8.** Bake: Bake for 75-90 minutes, or until a toothpick inserted in the center comes out clean or with a few moist crumbs. Loosely tent with foil halfway through if browning too fast.
- 9.** Cool in pan for 10-15 minutes, then transfer to a wire rack to cool completely.
- 10.** Serve: Slice and serve as-is, or drizzle with a simple glaze (powdered sugar, milk, and vanilla). Garnish with fresh strawberry slices for

extra flair.

TIPS FOR SUCCESS

Room temperature ingredients make for a smoother, creamier batter.

Don't overmix once the flour is added-this keeps the cake tender.

For stronger strawberry flavor, cook the purØe down slightly before swirling.

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

Original recipe: <https://chefmaniac.com/strawberry-swirl-pound-cake-with-cream-cheese-a-bakery-style-classic/>