

Sweet and Moist Strawberry Pound Cake Recipe (Loaf Style!)

Strawberry Pound Cake ??



OVEN
350°F

TIME
15 min

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INGREDIENTS

1 1/2 cups all-purpose flour
1 tsp baking powder
... tsp salt
1/2 cup unsalted butter, softened
1 cup granulated sugar
2 large eggs
1 tsp vanilla extract
1/2 cup sour cream
1/2 cup fresh strawberries, diced
2 tbsp sugar (for macerating the strawberries)

DIRECTIONS

1. Preheat and Prepare: Preheat your oven to 350°F (175°C). Grease and flour a 9x5-inch loaf pan, or line it with parchment paper.
2. Macerate the Strawberries: In a small bowl, toss:
3. 1/2 cup diced strawberries
4. 2 tbsp sugar
5. Let sit for 10 minutes to draw out the juices. Set aside.
6. Mix the Dry Ingredients: In a medium bowl, whisk together:
7. Flour
8. Baking powder
9. Salt
10. Set aside.
11. Cream the Butter & Sugar: In a large mixing bowl, cream:
12. Softened butter
13. Granulated sugar
14. Beat until light and fluffy-about 2-3 minutes.
15. Add Eggs and Vanilla: Add eggs one at a time, mixing well after each addition. Stir in vanilla extract.
16. Combine Batter: Add the dry ingredients alternately with the sour cream, beginning and ending with flour. Mix just until combined.
17. Fold in Strawberries: Gently fold in the macerated strawberries and any juices from the bowl.
18. Bake: Pour the batter into the prepared loaf pan and spread evenly.
19. Bake for 50-60 minutes, or until a toothpick comes out

clean from the center.

20. Let the cake cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.

TIPS FOR SUCCESS

Use room temperature ingredients for best texture.

Don't overmix the batter-this keeps the cake light.

Add a few drops of strawberry extract or swirl in strawberry jam .

Drizzle with a simple glaze (powdered sugar + lemon juice) for a finishing touch. ?

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

Original recipe: <https://chefmaniac.com/sweet-and-moist-strawberry-pound-cake-recipe-loaf-style/>