

Fresh Strawberry Bundt Cake with Lemon Glaze - A Summer Dessert Dream

Fresh Strawberry ? Bundt Cake



OVEN
375°F

TIME
5 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

Cake:

- 1 cup unsalted butter, softened
- 2 cups granulated sugar
- 3 large eggs
- 3 tablespoons lemon juice, divided
- Zest of 1 lemon
- 2 $\frac{1}{2}$ cups all-purpose flour, divided
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 8 ounces Greek yogurt (plain or vanilla)
- 12 ounces fresh strawberries, diced

Glaze:

- 1 cup powdered sugar
- Remaining 2 tablespoons lemon juice

Swaps and Notes:

No Greek yogurt? Use sour cream or plain yogurt.

Strawberries: Rinse and pat dry thoroughly to prevent excess moisture.

Bundt pan tip: Grease and flour every crevice to ensure a clean release.

Step-by-Step Instructions:

- 1 Preheat and Prep:
- 2 Mix Dry Ingredients:
- 3 Cream Butter and Sugar:
- 4 Add Wet Ingredients:
- 5 Prep Strawberries:

6 Bake the Cake:

7 Cool:

8 Glaze:

Tips for Success:

Flour the berries to prevent them from sinking to the bottom.

Let it cool fully before glazing to avoid melting the icing.

Use a light hand when folding in berries to keep the batter tender.

Serving Suggestions and Pairings:

Fresh whipped cream or a scoop of vanilla ice cream

A glass of Blueberry Lemonade for a refreshing pairing

A slice of Unicorn Poke Cake for a colorful dessert spread

DIRECTIONS

1. **Preheat and Prep:** Preheat your oven to 375°F. Grease and flour a 10-15 cup Bundt pan thoroughly.
2. **Mix Dry Ingredients:** In a bowl, sift together 2... cups of flour, baking soda, and salt. Stir in lemon zest. Set aside.
3. **Cream Butter and Sugar:** In a separate large bowl, beat softened butter and sugar until light and fluffy-3-5 minutes with a hand or stand mixer.
4. **Add Wet Ingredients:** Beat in the eggs one at a time, then mix in 1 tablespoon lemon juice.
5. **Alternate adding the flour mixture and :** Greek yogurt to the butter mixture, beating on low speed until just combined. Do not overmix.
6. **Prep Strawberries:** Toss diced strawberries with the remaining ... cup of flour. Gently fold them into the batter.
7. **Bake the Cake:** Pour batter evenly into the Bundt pan. Place in the oven and reduce temperature to 325°F. Bake for 60 minutes, or until a toothpick inserted into the center comes out clean.
8. **Cool:** Let the cake cool in the pan for at least 20 minutes, then carefully turn out onto a wire rack to cool completely.
9. **Glaze:** Whisk together powdered sugar and remaining 2 tablespoons lemon juice until smooth. Drizzle over the cooled cake.
10. **Tips for Success:** Flour the berries to prevent them from sinking to the bottom.
11. **Let it cool fully before glazing to avoid melting the icing.**

12. Use a light hand when folding in berries to keep the batter tender.
13. Serving Suggestions and Pairings: This strawberry Bundt cake is perfect as a stand-alone dessert, or serve it with:
14. Fresh whipped cream or a scoop of vanilla ice cream
15. A glass of : Blueberry Lemonade for a refreshing pairing
16. A slice of : Unicorn Poke Cake for a colorful dessert spread
17. Cake : Mix Cookies for an easy party platter combo
18. Chocolate : Chip Cookie Bites for a contrasting treat
19. Storage and Leftover Tips: Room temp: Store covered for up to 3 days.
20. Fridge: Keeps well for up to 5 days if covered tightly.
21. Freezer: Wrap individual slices in plastic and foil and freeze for up to 2 months. Thaw at room temp.
22. More Recipes You'll Love: If you're into fruity, sweet, and beautiful bakes, try:
23. Blueberry : Lemonade
24. Unicorn : Poke Cake
25. Pumpkin : Delight Dessert

SWAPS & NOTES

Strawberries : Rinse and pat dry thoroughly to prevent excess moisture.

Bundt pan tip : Grease and flour every crevice to ensure a clean release.

Step-by-Step Instructions 1 Preheat and Prep Preheat your oven to 375°F .

Grease and flour a 10-15 cup Bundt pan thoroughly. 2 Mix Dry Ingredients In a bowl, sift together 2... cups of flour , baking soda, and salt.

TIPS FOR SUCCESS

Flour the berries to prevent them from sinking to the bottom.

Let it cool fully before glazing to avoid melting the icing.

Use a light hand when folding in berries to keep the batter tender.

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

Original recipe: <https://chefmaniac.com/fresh-strawberry-bundt-cake-with-lemon-glaze-a-summer-dessert-dream/>