

## Moist and Buttery Pound Cake with Pineapple and Strawberry Swirl

If you love traditional pound cake but want something a little more vibrant and fruity, this



**OVEN**  
**325°F**

**TIME**  
**7 min**

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### INGREDIENTS

For the Pound Cake:

- 1 cup unsalted butter, softened
- 1 (8 oz) package cream cheese, softened
- 3 cups granulated sugar
- 6 large eggs, at room temperature
- 3 cups all-purpose flour, sifted
- ... teaspoon salt
- 1 teaspoon vanilla extract
- ‰ teaspoon almond extract (optional)
- ‰ cup crushed pineapple, drained (reserve juice)

For the Strawberry Swirl (optional but recommended):

- ¾ cup fresh strawberries, diced (or ½ cup strawberry jam)
- 2 tablespoons sugar (if using fresh berries)
- 1 teaspoon lemon juice

### DIRECTIONS

- ? Step 1: Preheat and Prep: Preheat your oven to 325°F (163°C). Grease and flour a 10-inch bundt or tube pan.
- ? Step 2: Make the Strawberry Swirl: If using fresh strawberries: In a small saucepan, cook strawberries, sugar, and lemon juice over medium heat for 5-7 minutes until thickened. Let cool.
- ? Step 3: Cream the Butter and Sugar: In a large bowl, cream butter and cream cheese together until smooth and fluffy. Gradually add sugar, beating well until light and airy.
- ? Step 4: Add Eggs and Extracts: Add eggs one at a time, beating well after each. Mix in vanilla extract and almond extract.
- ? Step 5: Mix in Dry Ingredients and Pineapple: Sift together flour and salt. Add to the wet mixture gradually. Fold in the drained pineapple just until incorporated.
- ? Step 6: Layer and Swirl: Pour half the batter into the prepared pan. Spoon in strawberry mixture or jam and swirl lightly with a knife. Add remaining batter on top and smooth the surface.
- ? Step 7: Bake: Bake for 1 hour 15 minutes to 1 hour 30 minutes, or until a toothpick comes out clean. Let cool in the pan for 15 minutes before turning out onto a wire rack to cool completely.

### SWAPS & NOTES

Strawberries: Jam gives a more intense swirl, but fresh diced

strawberries give a chunkier, fresher bite.

Just use a little extra vanilla or add lemon zest.

Add a glaze: Whisk 1 cup powdered sugar with 2-3 tablespoons

reserved pineapple juice for a simple drizzle.

Step-by-Step Instructions ? Step 1: Preheat and Prep Preheat your oven to 325°F (163°C) .

### TIPS FOR SUCCESS

Don't overmix: Especially after adding the flour-just fold gently until combined.

Use room temperature ingredients: This helps everything mix more smoothly and evenly.

Let it rest: Cool fully before slicing to let the flavors settle and the crumb set.

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

Original recipe: <https://chefmaniac.com/moist-and-buttery-pound-cake-with-pineapple-and-strawberry-swirl/>