

## Strawberry Crunch Pound Cake: A Sweet, Nostalgic Showstopper

### Strawberry Crunch Pound Cake



**OVEN**  
**325°F**

**TIME**  
**70 min**

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#### INGREDIENTS

For the Cake:

- 1 cup unsalted butter, softened
- 2 ½ cups granulated sugar
- 6 large eggs
- 3 cups all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 cup whole milk
- 1 tablespoon vanilla extract
- ½ cup strawberry gelatin (Jell-O)
- ½ cup strawberry purée or syrup

For the Glaze:

- 2 cups powdered sugar
- 3 tablespoons heavy cream (or milk)
- 1 teaspoon vanilla extract

For the Crunch Topping:

- 1 cup Golden Oreos, crushed
- ½ cup freeze-dried strawberries, crushed
- 2 tablespoons melted butter

#### DIRECTIONS

1. Prepare the Cake Batter: Preheat oven to 325°F (165°C). Grease and flour a bundt pan generously.
2. Cream butter and sugar in a large bowl until fluffy.
3. Add eggs one at a time, beating well after each addition.
4. In a separate bowl, mix flour, baking powder, and salt.
5. Alternately add dry ingredients and milk to the batter, starting and ending with flour. Stir in vanilla extract.
6. Divide the batter in half. To one half, mix in strawberry gelatin and strawberry purée until fully combined.
7. Assemble and Bake: Pour the vanilla batter into the bundt pan first, then layer the strawberry batter on top.
8. Gently swirl with a knife for a marbled look-don't overmix.
9. Bake for 60-70 minutes, or until a toothpick comes out clean.
10. Cool in the pan for 15 minutes, then turn onto a wire rack and cool completely.
11. Glaze the Cake: In a bowl, whisk powdered sugar, heavy cream, and vanilla until smooth.
12. Drizzle generously over the cooled cake.
13. Make the Crunch Topping: In a small bowl, mix crushed Golden Oreos, freeze-dried strawberries, and melted butter.
14. Sprinkle over the glaze before it sets to make sure it sticks.

## SWAPS & NOTES

& Tips Strawberry PurØe : Use fresh or frozen strawberries blended until smooth, or swap for store-bought strawberry syrup.

Golden Oreos : These bring vanilla richness-make sure they're finely crushed for an even crunch.

Freeze-Dried Strawberries : You'll find them in the snack aisle.

They deliver intense berry flavor and bright color.

### TIPS FOR SUCCESS

Use room temperature ingredients for even mixing and better texture.

Don't skip the swirl -it adds both beauty and flavor separation.

Let the glaze set slightly before serving to avoid sticky fingers.

Crunch topping should be added right after glazing for the best texture.

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

Original recipe: <https://chefmaniac.com/strawberry-crunch-pound-cake-a-sweet-nostalgic-showstopper/>