

This Homemade Strawberry Cake Is Bursting with Berry Flavor

Strawberry Cake with Strawberry ? Glaze



OVEN
350°F

TIME
35 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Cake:

- 2 cups all-purpose flour
- 1½ teaspoons baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 cup unsalted butter, softened
- 1½ cups granulated sugar
- 3 large eggs
- 1 teaspoon vanilla extract
- 1 cup sour cream or buttermilk
- 1 cup fresh strawberries, pureed

For the Strawberry Glaze:

- ½ cup powdered sugar
- 2 tablespoons fresh strawberry puree
- 1 teaspoon milk (adjust as needed for consistency)

DIRECTIONS

- 1. Preheat the Oven:** Preheat to 350°F (175°C). Grease and flour a 9-inch round cake pan or line with parchment paper.
- 2. Mix Dry Ingredients:** In a bowl, whisk together flour, baking powder, baking soda, and salt.
- 3. Cream Butter & Sugar:** In a large bowl, beat butter and sugar until light and fluffy. Add eggs one at a time, mixing well after each. Stir in vanilla extract.
- 4. Combine & Add Strawberry:** Alternate adding the dry ingredients and sour cream into the butter mixture. Mix just until combined—don't overmix. In a small bowl, mix ¼ cup of the batter with the strawberry puree, then swirl it gently back into the main batter to create a marbled effect.
- 5. Bake:** Pour batter into the prepared pan and smooth the top. Bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean. Let cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.
- 6. Make the Glaze:** Whisk together powdered sugar, strawberry puree, and milk until smooth. Add more milk for a thinner drizzle, or more sugar for a thicker glaze.
- 7. Glaze & Serve:** Once the cake is fully cooled, drizzle the glaze generously over the top. Let it set for a few minutes, then slice and serve.

TIPS FOR SUCCESS

Use room temperature ingredients for better mixing.

If strawberries aren't sweet, add a teaspoon of sugar to the puree.

Don't overbake -moisture is key in this cake.

Double the recipe and stack with whipped cream or strawberry preserves.

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

Original recipe: <https://chefmaniac.com/this-homemade-strawberry-cake-is-bursting-with-berry-flavor/>