

Strawberry Crunch Pound Cake - A Bold, Beautiful Berry Dessert

Strawberry Crunch Pound Cake - Berry Bliss in Every Bite ?



OVEN
325°F

TIME
5 min

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INGREDIENTS

For the Pound Cake:

- 1 cup (2 sticks) unsalted butter, softened
- 2 cups granulated sugar
- 5 large eggs
- 1 tbsp vanilla extract
- 3 cups all-purpose flour
- 1/2 tsp baking powder
- 1/2 tsp salt
- 1 cup whole milk
- 1 box (3 oz) strawberry gelatin mix (like JELL-O)

For the Strawberry Center:

- 1 cup fresh or frozen strawberries, chopped
- 2 tbsp sugar
- 1 tbsp cornstarch + 2 tbsp water (slurry)

For the Glaze:

- 2 cups powdered sugar
- 3-4 tbsp milk
- 1 tsp vanilla extract

Optional: 1-2 tsp strawberry puree or pink food coloring

For the Crunch Topping:

- 10 Golden Oreos (or shortbread cookies), crushed
- 2 tbsp unsalted butter, melted
- 1 tbsp strawberry gelatin mix

DIRECTIONS

1. ? Make the Strawberry Filling: Combine chopped strawberries and sugar in a small saucepan.
2. Simmer over medium heat until juicy and bubbling.
3. Stir in the cornstarch slurry and cook until thickened. Let cool completely.
4. ? Prepare the Pound Cake: Preheat oven to 325°F (163°C). Grease and flour a bundt or tube pan.
5. Cream butter and sugar until light and fluffy (about 3-5 minutes).
6. Add eggs one at a time, mixing well after each. Stir in vanilla.
7. In a separate bowl, whisk together flour, baking powder, and salt.
8. Alternate adding dry ingredients and milk to the butter mixture, mixing until smooth.
9. Divide batter in half. Stir strawberry gelatin into one half to create a vibrant pink batter.
10. Spoon plain batter into prepared pan. Add pink batter on top and gently swirl with a knife.
11. Add cooled strawberry filling in the center-avoiding contact with the edges.
12. Bake for 60-70 minutes, until a toothpick comes out clean. Cool completely.
13. ? Make the Crunch Topping: Combine crushed cookies, melted butter, and strawberry gelatin mix. Set aside.
14. ? Glaze & Decorate: Whisk together powdered sugar, milk, and vanilla until smooth.
15. Drizzle over the cooled cake. Swirl in strawberry glaze or color if using.

16. Sprinkle generously with strawberry crunch topping.

TIPS FOR SUCCESS

Use room temperature ingredients for the best texture.

For even more flavor, add strawberry extract to the pink batter.

Let the cake cool completely before glazing so it doesn't slide off.

Add crunch topping just before serving for maximum texture.

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

Original recipe: <https://chefmaniac.com/strawberry-crunch-pound-cake-a-bold-beautiful-berry-dessert/>