

## Strawberry Crunch Pound Cake - A Sweet & Stunning Showstopper

Strawberry Crunch Pound Cake: Sweet, Creamy, and Crunchy Bliss in Every Slice



**OVEN**  
**325°F**

**TIME**  
**5 min**

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### INGREDIENTS

- 1 cup unsalted butter, softened
  - 2 cups granulated sugar
  - 5 large eggs, room temperature
  - 3 cups all-purpose flour
  - 1 tsp baking powder
  - ½ tsp salt
  - 1 cup buttermilk
  - 1 tsp vanilla extract
  - 1 tsp strawberry extract
  - ½ cup fresh strawberry puree or finely chopped strawberries
  - 4 cups powdered sugar
  - ... cup strawberry puree or 2-3 tbsp freeze-dried strawberry powder
  - 2-3 tbsp heavy cream or milk
  - Pinch of salt
  - 15 Golden Oreos or vanilla sandwich cookies
  - ½ cup freeze-dried strawberries
  - 3 tbsp melted butter
  - Fresh strawberries
  - Extra Golden Oreos
  - Piped frosting swirls
- Instructions:
1. Make the Pound Cake:
  2. Make the Strawberry Frosting:
  3. Make the Crunch Topping:

#### 4. Assemble the Cake:

##### Tips for Success:

Use room-temperature ingredients for a smooth batter.

For extra strawberry flavor, use both extract and fresh fruit or powder.

Chill the cake for 30 minutes after decorating to set the frosting and crunch topping.

##### Serving Suggestions:

Brownie Batter Dip

No-Bake Oreo Cream Pie

Big Family Banana Pudding - another crowd-pleasing classic.

##### Storage:

Fridge: Store covered in the refrigerator for up to 5 days.

## DIRECTIONS

1. **Make the Pound Cake:** Preheat oven to 325°F (165°C). Grease and flour a bundt pan or two 8-inch cake pans. Cream butter and sugar until fluffy (4-5 minutes). Add eggs one at a time, mixing well. In one bowl, mix flour, baking powder, and salt. In another, combine buttermilk, vanilla, and strawberry extract. Add dry and wet ingredients alternately to the butter mixture, beginning and ending with flour. Fold in strawberry puree or chopped strawberries. Pour into pan and smooth top. Bake for 60-70 minutes or until a toothpick comes out clean. Cool 10 minutes in pan, then invert and cool completely. ? Duration: ~80 minutes total including cooling
2. **Make the Strawberry Frosting:** Beat butter until creamy. Add powdered sugar gradually. Mix in strawberry puree/powder, vanilla, salt, and cream. Beat until fluffy. ? Duration: 5-7 minutes
3. **Make the Crunch Topping:** Pulse Golden Oreos and freeze-dried strawberries in a food processor until crumbly. Add melted butter and pulse to combine. ? Duration: 2 minutes
4. **Assemble the Cake:** Layer cakes with frosting (if using rounds). Coat outside with more frosting. Press strawberry crunch topping onto the sides and top. Use a piping bag to add decorative swirls and garnish with strawberries or cookies. ? Duration: 15-20 minutes
5. **Tips for Success:** Use room-temperature ingredients for a smooth batter.
6. For extra strawberry flavor, use both extract and fresh fruit or powder.
7. Chill the cake for 30 minutes after decorating to set the frosting and crunch topping.

8. Serving Suggestions: Serve slices with a scoop of vanilla ice cream or drizzle with extra strawberry sauce. For a dessert spread, pair it with:
9. Brownie : Batter Dip
10. No-Bake : Oreo Cream Pie
11. Big : Family Banana Pudding - another crowd-pleasing classic.
12. Storage: Fridge: Store covered in the refrigerator for up to 5 days.
13. To Serve: Let come to room temp before serving for best texture.
14. Freezer: Wrap tightly and freeze (unfrosted) for up to 2 months.
15. More Recipes You'll Love: Edible Cookie Dough - for sweet snacking without baking.
16. Sheet : Pan Quesadillas - if you want to balance dessert with a savory spread.
17. Final Thoughts: Strawberry Crunch Pound Cake is a dessert that looks as amazing as it tastes. Moist, buttery, creamy, and crunchy-it's a guaranteed hit for birthdays, brunches, or any time you want to impress. If you make it, I'd love to hear your twist on it in the comments!

## SWAPS & NOTES

It's nostalgic, fresh, and indulgent, with that signature strawberry crunch on top that makes every bite a treat.

I love that it uses real strawberries or strawberry extract, so the flavor is rich without being artificial.

Make the Pound Cake Preheat oven to 325°F (165°C).  
Grease and flour a bundt pan or two 8-inch cake pans.

## TIPS FOR SUCCESS

Use room-temperature ingredients for a smooth batter.

For extra strawberry flavor, use both extract and fresh fruit or powder.

Chill the cake for 30 minutes after decorating to set the frosting and crunch topping.

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

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