

Strawberry Pineapple Pound Cake: Tropical Twist on a Classic

Strawberry Pineapple Pound Cake: A Tropical Burst of Flavor in Every Slice!



OVEN
325°F

TIME
5 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 cup (2 sticks) unsalted butter, softened
- 2 cups granulated sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- 2 1/2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup buttermilk
- 1/2 cup crushed pineapple, well-drained
- 3/4 cup diced fresh strawberries
- 1 cup powdered sugar (for the glaze)
- 2-3 tablespoons pureed fresh strawberries (for the glaze)
- 1 teaspoon lemon juice (optional, for the glaze, enhances tartness)
- Sliced fresh strawberries (optional garnish)
- Toasted coconut flakes (optional garnish)

Swaps and Notes:

Butter: Unsalted butter allows you to control the salt content. Ensure it's truly softened to room temperature for proper creaming.

Buttermilk: Crucial for the tender crumb and tang. If you don't have it, you can make a substitute by adding 1/2 tablespoon of white vinegar or lemon juice to a measuring cup, then filling the rest with regular milk to make 1/2 cup. Let it sit for 5

minutes before using.

Crushed Pineapple: It's essential to drain the crushed pineapple very well to prevent a soggy cake. Press out as much liquid as you can.

Fresh Strawberries: Use ripe, flavorful strawberries. If using frozen, thaw them completely and drain any excess liquid before dicing.

Glaze Consistency: The amount of pureed strawberries (and optional lemon juice/water) for the glaze is approximate. Adjust to achieve your desired drizzling consistency.

Garnishes: Sliced fresh strawberries and toasted coconut flakes add beautiful presentation and extra flavor.

Directions:

Preheat Oven & Prep Pan: Preheat your oven to 325°F (163°C). Thoroughly grease and flour a 10-inch bundt pan or a standard loaf pan. Greasing and flouring well is crucial for easy release!

Cream Butter and Sugar: In a large mixing bowl, using an electric mixer (handheld or stand mixer), cream together the softened butter and granulated sugar until the mixture is light, fluffy, and pale in color, about 3-5 minutes. This incorporates air for a tender cake.

Add Eggs & Vanilla: Add the eggs one at a time, beating well after each addition until fully incorporated. Then, stir in the vanilla extract until just combined.

Whisk Dry Ingredients: In a separate medium bowl, whisk together the all-purpose flour, baking powder, baking soda, and salt.

Alternate Wet and Dry: Gradually add the dry ingredients to the creamed mixture, alternating with the buttermilk. Begin and end with the dry ingredients. Mix just until combined; be careful not to overmix, as this can lead to a tough cake. Scrape down the sides of the bowl as needed.

Fold in Fruits: Gently fold in the well-drained crushed pineapple and diced fresh strawberries into the batter without overmixing. Mix just until the fruit is evenly distributed.

Pour Batter & Bake: Pour the batter evenly into the prepared bundt or loaf pan and smooth the top with a spatula. Bake for 60-75 minutes, or until a wooden skewer or toothpick inserted into the center of the cake comes out clean.

Cool Cake: Let the cake cool in the pan for 10-15 minutes. This allows it to firm up before transferring. Then, carefully invert the cake onto a wire rack to cool completely. Cooling completely is essential before glazing.

Make Strawberry Glaze: In a small bowl, whisk together the powdered sugar and pureed fresh strawberries until smooth. Add the lemon juice if

using. Adjust the consistency with more strawberry puree (for thicker) or a few drops of water (for thinner) until it's a smooth, pourable glaze.

Glaze & Garnish: Once the cake is fully cooled, drizzle the strawberry glaze generously over the top, allowing it to drip down the sides. Garnish with additional sliced fresh strawberries and toasted coconut flakes if desired.

Tips for Success:

DIRECTIONS

1. **Making this :** Strawberry Pineapple Pound Cake is a classic baking process that yields delicious results.
2. **Preheat : Oven & Prep Pan:** Preheat your oven to 325°F (163°C). Thoroughly grease and flour a 10-inch bundt pan or a standard loaf pan. Greasing and flouring well is crucial for easy release!
3. **Cream : Butter and Sugar:** In a large mixing bowl, using an electric mixer (handheld or stand mixer), cream together the softened butter and granulated sugar until the mixture is light, fluffy, and pale in color, about 3-5 minutes. This incorporates air for a tender cake.
4. **Add : Eggs & Vanilla:** Add the eggs one at a time, beating well after each addition until fully incorporated. Then, stir in the vanilla extract until just combined.
5. **Whisk : Dry Ingredients:** In a separate medium bowl, whisk together the all-purpose flour, baking powder, baking soda, and salt.
6. **Alternate : Wet and Dry:** Gradually add the dry ingredients to the creamed mixture, alternating with the buttermilk. Begin and end with the dry ingredients. Mix just until combined; be careful not to overmix, as this can lead to a tough cake. Scrape down the sides of the bowl as needed.
7. **Fold in : Fruits:** Gently fold in the well-drained crushed pineapple and diced fresh strawberries into the batter without overmixing. Mix just until the fruit is evenly distributed.
8. **Pour : Batter & Bake:** Pour the batter evenly into the prepared bundt or loaf pan and smooth the top with a

spatula. Bake for 60-75 minutes, or until a wooden skewer or toothpick inserted into the center of the cake comes out clean.

9. **Cool : Cake:** Let the cake cool in the pan for 10-15 minutes. This allows it to firm up before transferring. Then, carefully invert the cake onto a wire rack to cool completely. Cooling completely is essential before glazing.
10. **Make : Strawberry Glaze:** In a small bowl, whisk together the powdered sugar and pureed fresh strawberries until smooth. Add the lemon juice if using. Adjust the consistency with more strawberry puree (for thicker) or a few drops of water (for thinner) until it's a smooth, pourable glaze.
11. **Glaze & : Garnish:** Once the cake is fully cooled, drizzle the strawberry glaze generously over the top, allowing it to drip down the sides. Garnish with additional sliced fresh strawberries and toasted coconut flakes if desired.
12. **Tips for Success: Properly Drain Pineapple:** Excess liquid from the pineapple is the number one cause of a soggy cake. Press it firmly in a fine-mesh sieve or paper towels.
13. **Room : Temperature Ingredients:** Softened butter and room temperature eggs and buttermilk ensure a smooth, well-emulsified batter.
14. **Don't : Overmix:** Overmixing after flour is added develops gluten, leading to a tough cake. Mix only until just combined.
15. **Grease and : Flour Pan Well:** Especially for a bundt pan, take your time with this step to ensure the cake releases cleanly.
16. **Cool : Completely Before Glazing:** Glazing a warm cake will cause the glaze to melt and run off.
17. **Serving Suggestions and Pairings:** This Strawberry Pineapple Pound Cake is a showstopper on its own. It's perfect for dessert after any meal, a delightful addition to a brunch spread, or a sweet treat for an afternoon tea. Serve it simply with a dollop of whipped cream, or a scoop of vanilla ice cream. For a refreshing beverage, my This Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days would be a perfect complement.
18. **Storage and Leftover Tips:** Store any leftover Strawberry Pineapple Pound Cake, covered tightly, at room temperature for up to 3-4 days. Due to the fresh fruit, it's generally best to consume it within this timeframe. You can also refrigerate it for up to a week. Freezing is also an option (ideally unglazed); wrap slices tightly in plastic wrap and then foil, and store in a freezer-safe bag for up to 1 month. Thaw in the refrigerator overnight or at room temperature before serving.
19. **More Recipes You Will Love:** If you loved the fruity freshness and comforting texture of this pound cake, here are a few more delightful dessert recipes that I think you'll absolutely love:
20. For another fantastic way to use up ripe fruit in baking, check out my This Chocolate Chip Banana Bread Is My Favorite Way to Use Up Overripe Bananas.

21. If you're a fan of rich and indulgent treats, you'll adore my These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession.
22. And for a truly classic, crowd-pleasing dessert that feeds a big family, don't miss my This Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd.
23. For a quick and easy no-bake summer dessert, my This Easy Ice Cream Sandwich Cake Is My Favorite No-Bake Summer Dessert is perfect for warm days.
24. Final Thoughts: This Strawberry Pineapple Pound Cake is a vibrant, delicious, and wonderfully moist twist on a classic. It's perfect for celebrating summer or simply enjoying a slice of tropical bliss any time of year. Give it a bake, and let its delightful flavors brighten your day!
25. What's your favorite fruit to bake into a cake? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

SWAPS & NOTES

Butter: Unsalted butter allows you to control the salt content.

Ensure it's truly softened to room temperature for proper creaming.

Buttermilk: Crucial for the tender crumb and tang.

If you don't have it, you can make a substitute by adding 1/2 tablespoon of white vinegar or lemon juice to a measuring cup, then filling the rest with regular milk to make 1/2 cup.

TIPS FOR SUCCESS

Properly Drain Pineapple: Excess liquid from the pineapple is the number one cause of a soggy cake.

Press it firmly in a fine-mesh sieve or paper towels.

Room Temperature Ingredients: Softened butter and room temperature eggs and buttermilk ensure a smooth, well-emulsified batter.

Don't Overmix: Overmixing after flour is added develops gluten, leading to a tough cake.

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

Original recipe: <https://chefmaniac.com/strawberry-pineapple-pound-cake-tropical-twist-on-a-classic/>