

Homemade Strawberry Cream Cheese Pound Cake: Moist, Rich & Fruity

Homemade Strawberry Cream Cheese Pound Cake: Your New Favorite Moist & Fruity Indulgence!



OVEN
325°F

TIME
5 min

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INGREDIENTS

1 cup (2 sticks) unsalted butter, softened
8 oz cream cheese, softened (full-fat recommended for best texture)
3 cups granulated sugar
6 large eggs
3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon vanilla extract
1 cup fresh strawberries, finely diced (or 3/4 cup strawberry puree)
1/2 cup buttermilk (or regular milk + 1/2 tsp lemon juice/vinegar)
2 cups powdered sugar (confectioners' sugar)
3-4 tablespoons fresh strawberry puree (from pureed fresh strawberries)
1/2 teaspoon vanilla extract
Optional: a few drops of red food coloring for vibrant color
Optional: fresh strawberry slices or white chocolate shavings for garnish

Swaps and Notes:

Butter & Cream Cheese: Both should be truly softened to room temperature. This is absolutely crucial for proper creaming and a smooth, lump-free batter, which directly impacts the cake's texture.

Use full-fat cream cheese for the richest result.

Strawberries: Fresh, ripe, and finely diced strawberries are ideal. You can use 1/2 cup of strawberry puree for a more consistent strawberry flavor throughout the cake (either blend fresh or thawed frozen strawberries). If using frozen diced strawberries, thaw and drain them very well.

Buttermilk: Adds tanginess and helps activate the leavening, contributing to a tender crumb. If you don't have buttermilk, create a homemade version 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.

Sugars: Granulated sugar provides sweetness. Adjust slightly based on the sweetness of your strawberries.

Eggs: Large eggs, at room temperature, incorporate best into the batter.

Vanilla Extract: Pure vanilla extract will give the best flavor.

Baking Powder & Baking Soda: These leavening agents work together to give the pound cake its rise and tender texture.

Strawberry Glaze: Pureed fresh strawberries provide natural color and flavor. Adjust the consistency with more puree or a tiny bit of milk/water as needed for drizzling. Red food coloring can enhance the pink hue.

Directions:

Preheat Oven & Prep Pan: Preheat your oven to 325°F (163°C). Thoroughly grease and flour a 10-12 cup bundt pan. (Alternatively, a 9x13 inch baking pan can be used, just grease and flour well.) This thorough preparation is crucial for easy cake release.

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

Cream Butter, Cream Cheese & Sugar: In a very large mixing bowl (using a stand mixer with a paddle attachment or a handheld electric mixer), cream together the softened unsalted butter, softened cream cheese, and granulated sugar until the mixture is very light and fluffy, usually about 5-7 minutes on medium-high speed. Scrape down the bowl frequently. This step is crucial for incorporating air and creating a tender cake.

Add Eggs & Vanilla: Add the large eggs one at a time, beating well after each addition until fully incorporated into the creamed mixture. Stir in the vanilla extract until just combined. Scrape down the bowl again.

Alternate Dry & Wet Ingredients: Gradually add the whisked dry ingredients mixture to the wet mixture,

alternating with the buttermilk (or buttermilk substitute). Begin and end with the dry ingredients. Mix on low speed (or by hand with a spatula) until just combined. Do not overmix! Overmixing develops gluten, which can lead to a tough cake.

Fold in Strawberries: Gently fold in the finely diced fresh strawberries (or strawberry puree) using a spatula until they are evenly distributed throughout the batter.

Pour & Bake: Pour the beautifully mixed batter evenly into the prepared bundt pan. Smooth the top with a spatula.

Bake for 60-75 minutes (for a bundt pan) or 50-60 minutes (for a 9x13 inch pan), or until the cake is golden brown and a wooden skewer or toothpick inserted into the center comes out clean (a few moist crumbs are okay, but no wet batter). Baking times can vary depending on your oven.

Cool Cake: Let the cake cool in the pan for 10-15 minutes. This allows it to set before moving. Then, carefully invert the cake onto a wire rack to cool completely. This is crucial before glazing.

DIRECTIONS

1. **Making this :** Homemade Strawberry Cream Cheese Pound Cake is a classic baking process, resulting in a wonderfully moist and flavorful cake!
2. **Preheat : Oven & Prep Pan:** Preheat your oven to 325°F (163°C). Thoroughly grease and flour a 10-12 cup bundt pan. (Alternatively, a 9x13 inch baking pan can be used, just grease and flour well.) This thorough preparation is crucial for easy cake release.
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10. **Cool : Cake:** Let the cake cool in the pan for 10-15 minutes. This allows it to set before moving. Then, carefully invert the cake onto a wire rack to cool completely. This is crucial before glazing.
11. **Prepare the Strawberry Glaze (Optional but Recommended):: Whisk Glaze Ingredients:** Once the cake is completely cool, in a small bowl, whisk together the powdered sugar, fresh strawberry puree, and vanilla extract until smooth. Add a few drops of red food coloring if desired for a more vibrant pink. Adjust the consistency with more strawberry puree (for thicker) or a tiny bit of milk/water (for thinner) until it's a smooth, pourable glaze.
12. **Glaze & Garnish:: Drizzle Glaze:** Drizzle the prepared strawberry glaze generously over the fully cooled cake, allowing it to drip down the sides for a beautiful effect.
13. **Garnish:** Garnish with optional fresh strawberry slices or white chocolate shavings if desired for extra visual appeal and freshness. Slice and serve!
14. **Tips for Success: Room Temperature Ingredients:** This is the most crucial tip for any pound cake, especially with cream cheese. Ensure butter, cream cheese, and eggs are truly at room temperature for a smooth, emulsified batter and fine crumb.
15. **Don't : Overmix:** Mix only until just combined after adding flour. Overmixing develops gluten, which can lead to a dense, tough cake.
16. **Properly : Grease & Flour Pan:** For bundt cakes, this step is paramount for a clean release. Don't rush it! Use baking spray with flour, or grease generously with shortening/butter and then dust with flour.
17. **Cool : Cake Completely Before Glazing:** Glazing a warm cake will cause the glaze to melt, run off, and absorb unevenly. Patience is key for a beautiful finish.
18. **Fresh : Strawberries:** Use ripe, flavorful fresh strawberries for the puree in the glaze for the best taste and natural color.
19. **Serving Suggestions and Pairings:** This Homemade Strawberry Cream Cheese Pound Cake is a stunning and incredibly delicious dessert that's perfect for any special occasion. It's ideal for:
20. **Summer : Gatherings:** Celebrates fresh strawberry season.
21. **Holiday : Meals:** A beautiful addition to any festive table.

22. Brunch: A decadent sweet option for a leisurely morning.
23. Birthday : Parties: A fantastic alternative to traditional birthday cake.
24. Serve it plain to savor its rich flavor, or with a simple dollop of freshly whipped cream, a scoop of vanilla bean ice cream, or a side of fresh berries. For other fantastic fruity cakes, consider my Strawberry Pineapple Pound Cake or my naturally sweet Sweet Potato Honey Bun Cake.
25. Storage and Leftover Tips: Store any leftover Homemade Strawberry Cream Cheese Pound Cake, covered tightly with plastic wrap or in an airtight cake carrier, at room temperature for up to 3-4 days. Due to the fresh fruit and cream cheese, it's generally best to consume it within this timeframe. You can also refrigerate it for up to 1 week. This cake freezes beautifully! Wrap individual slices or the entire cooled cake (unglazed, if possible) tightly in plastic wrap, then aluminum foil. Store in a freezer-safe bag for up to 3 months. Thaw in the refrigerator overnight or at room temperature before serving.

SWAPS & NOTES

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

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