

Easy Sour Cream Pound Cake with Strawberry & Pineapple: Moist & Flavorful

I'm going to be straight with you:



OVEN
325°F

TIME
3 to 5 min

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INGREDIENTS

For the Cake:

For the Glaze:

Swaps and Notes:

Dairy: If you don't have sour cream, you can substitute with full-fat plain Greek yogurt. The texture will be slightly denser, but still delicious.

Fruit: Feel free to swap out the strawberries for chopped peaches, or add shredded coconut for an extra tropical punch.

Pineapple Prep: I can't stress this enough-you must drain the crushed pineapple thoroughly. If the batter is too wet, the fruit will sink to the bottom. Use a fine-mesh sieve and press down on the pineapple to extract all excess juice.

Glaze Consistency: Start with just 2 tablespoons of pineapple juice in your glaze. If it's too thick, add the third tablespoon slowly. You want a thick, smooth consistency that drizzles slowly.

Step-by-Step Instructions:

Prep the Oven and Pan: Preheat your oven to 325°F (163°C). Thoroughly grease and flour a 10- or 12-cup Bundt or tube pan. This is vital to prevent sticking.

Cream Butter and Sugar: In a large mixing bowl, use an electric mixer to beat the softened butter and granulated sugar on medium-high speed until the mixture is light, fluffy, and noticeably paler-about 3 to 5 minutes.

Add Eggs: Beat in the eggs one at a time, mixing well after each addition. Scrape down the sides of the bowl as needed.

Mix Dry Ingredients: In a separate medium bowl, whisk together the flour, baking powder, and salt.

Combine Wet and Dry: Reduce the mixer speed to low.

Add the dry ingredients to the butter mixture alternately with the sour cream, beginning and ending with the flour mixture. Mix until just combined. Do not overmix! Stir in the vanilla extract.

Fold in Fruit: Gently fold in the chopped strawberries and well-drained crushed pineapple using a rubber spatula.

Bake: Pour the batter evenly into the prepared pan. Bake for 60-70 minutes, or until a wooden toothpick inserted into the center of the cake comes out clean.

Cool: Let the cake cool in the pan for 10 minutes. Carefully invert the cake onto a wire rack to cool completely before glazing.

Glaze and Serve: Whisk the powdered sugar and pineapple juice until smooth. Drizzle the glaze over the completely cooled cake. Arrange the sliced strawberries over the glaze for garnish. Slice and enjoy!

Tips for Success:

Don't Rush the Creaming: The creaming of the butter and sugar is what incorporates air and gives your cake its lighter texture. Don't stop until it's light and fluffy.

Keep Ingredients at Room Temp: Room temperature butter and eggs emulsify better, creating a smoother batter that bakes into a moister cake.

The Tap Test: Before baking, lightly tap the Bundt pan on the counter a couple of times. This helps release any large air pockets that could create large holes in your finished cake.

Serving Suggestions and Pairings:

Nutritional Information Per Serving:

Calories: 350

Total Fat: 15g

Saturated Fat: 9g

Cholesterol: 70mg

Sodium: 140mg

Total Carbohydrates: 50g

Dietary Fiber: 1g

Total Sugars: 35g

Protein: 5g

Storage and Leftover Tips:

Airtight is Key: Store the pound cake, covered tightly, at room temperature for up to 3 days. In warmer, humid climates, it's best to keep it in the refrigerator.

Refrigerated Storage: If refrigerated, the cake will last up to 7 days. Allow it to come to room temperature for about 30 minutes before serving for the best flavor and texture.

DIRECTIONS

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2. **Cream : Butter and Sugar:** In a large mixing bowl, use an electric mixer to beat the softened butter and granulated sugar on medium-high speed until the mixture is light, fluffy, and noticeably paler-about 3 to 5 minutes.
3. **Add : Eggs:** Beat in the eggs one at a time, mixing well after each addition. Scrape down the sides of the bowl as needed.
4. **Mix : Dry Ingredients:** In a separate medium bowl, whisk together the flour, baking powder, and salt.
5. **Combine : Wet and Dry:** Reduce the mixer speed to low. Add the dry ingredients to the butter mixture alternately with the sour cream, beginning and ending with the flour mixture. Mix until just combined. Do not overmix! Stir in the vanilla extract.
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7. **Bake:** Pour the batter evenly into the prepared pan. Bake for 60-70 minutes, or until a wooden toothpick inserted into the center of the cake comes out clean.
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11. **Keep : Ingredients at Room Temp:** Room temperature butter and eggs emulsify better, creating a smoother batter that bakes into a moister cake.
12. **The : Tap Test:** Before baking, lightly tap the Bundt pan on the counter a couple of times. This helps release any large air pockets that could create large holes in your finished cake.
13. **Serving Suggestions and Pairings:** This cake is already perfect on its own, but you can elevate it with some simple additions. A dollop of freshly whipped cream or a scoop of vanilla bean ice cream is always a winner.
14. **For drinks,** nothing complements the fruity, tangy notes better than a refreshing glass of Blueberry Lemonade or an iced tea. For an adult pairing, serve with a classic Gin and Tonic or a lightly chilled Prosecco.
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SWAPS & NOTES

Unsalted Butter (softened) 1 cup (2 sticks) Needs to be properly softened (room temp) for a fluffy batter.

Granulated Sugar 2 cups Large Eggs (room temperature) 4 Room temperature eggs incorporate better into the batter.

All-Purpose Flour 3 cups Baking Powder 1 tsp Salt $\frac{1}{2}$ tsp Sour Cream 1 cup The secret to a moist, tender crumb.

Vanilla Extract 1 tsp Use pure vanilla extract for the best flavor.

TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/easy-sour-cream-pound-cake-with-strawberry-pineapple-moist-flavorful/>