

Homemade Strawberry Buttermilk Pound Cake with Fresh Strawberry Glaze

Strawberry Buttermilk Pound Cake



OVEN
325°F

TIME
5 min

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INGREDIENTS

To get the perfect bake, ensure your refrigerated items are at room temperature. This helps the fats and liquids emulsify, creating a smoother batter.

For the Strawberry Glaze: 1 1/2 cups powdered sugar: Sifted for a smooth finish. 2 tablespoons strawberry purée: For color and tartness. 1 tablespoon milk or heavy cream: To reach the desired drizzling consistency.:

DIRECTIONS

1. Add about 1/3 of the flour mixture to the butter, then half of the buttermilk mixture. Repeat, starting and ending with the flour. Mix until just combined-overmixing leads to a rubbery cake!
2. Final : Flavoring:
3. Fold in the vanilla, strawberry extract, and food coloring if you're using it.
4. Pour the batter into the prepared pan and smooth the top. Bake for
5. 60-70 minutes
6. . Use a long toothpick to check the center; it should come out clean or with a few moist crumbs.
7. Let the cake rest in the pan for 10 minutes. This allows the structure to set so it doesn't break when you flip it. Transfer to a wire rack to cool completely.
8. Whisk the glaze ingredients until smooth. Once the cake is cold, pour the glaze over the top, letting it drip down the sides.

SWAPS & NOTES

The Flour: While all-purpose is standard, you can use cake flour for an even finer, more delicate crumb.

If you do, increase the amount to 3 ... cups.

The Berries: If you are using frozen strawberries for the purée, make sure they are completely thawed and drained of excess water before blending, otherwise, the batter may become too thin.

You can make "DIY buttermilk" by adding 1 tablespoon of lemon juice to 1 cup of soy or almond milk, though the richness of the butter is hard to replace in a traditional pound cake.

TIPS FOR SUCCESS

Don't Peek: Try not to open the oven door for the first 45 minutes.

Sudden temperature drops can cause a heavy cake like this to sink.

Room Temp Everything: I can't stress this enough.

Cold eggs can curdle your creamed butter.

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

Original recipe: <https://chefmaniac.com/homemade-strawberry-butter-milk-pound-cake-with-fresh-strawberry-glaze/>