

## Strawberry Cream Cheese Pound Cake with Sweet Glaze

Strawberry Cream Cheese Pound Cake with Glaze - Rich, Moist & Irresistible



**OVEN**  
**325°F**

**TIME**  
**85 min**

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### INGREDIENTS

For the Cake:

- 1 cup unsalted butter (softened)
- 8 oz cream cheese (softened)
- 2 ½ cups granulated sugar
- 5 large eggs
- 3 cups all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 teaspoon vanilla extract
- 1 ½ cups fresh strawberries (finely chopped)
- 1 tablespoon flour (for coating strawberries)

For the Glaze:

- 1 cup powdered sugar
- 2-3 tablespoons milk
- ½ teaspoon vanilla extract

### DIRECTIONS

1. **Preheat and Prep:** Preheat oven to 325°F. Grease and flour a bundt pan or two loaf pans.
2. **Cream Butter and Cream Cheese:** Beat butter and cream cheese together until smooth and fluffy.
3. **Add Sugar:** Gradually add sugar and beat until light and creamy.
4. **Add Eggs:** Add eggs one at a time, mixing well after each addition.
5. **Combine Dry Ingredients:** In a separate bowl, whisk flour, baking powder, and salt.
6. **Mix Batter:** Gradually add dry ingredients to the wet mixture. Stir in vanilla.
7. **Fold in Strawberries:** Toss chopped strawberries with 1 tablespoon flour, then gently fold into batter.
8. **Bake:** Pour batter into prepared pan. Bake for 70-85 minutes (bundt) or until a toothpick inserted comes out clean.
9. **Cool:** Let cake cool in pan for 15-20 minutes before transferring to a wire rack.
10. **Make the Glaze:** Whisk powdered sugar, milk, and vanilla until smooth. Drizzle over cooled cake.

### SWAPS & NOTES

Frozen strawberries: Thaw and drain well before using.

Extra strawberry flavor: Add a tablespoon of strawberry puree to the glaze.

Bundt or loaf pan: Both work-adjust bake time accordingly.

Don't skip coating the strawberries in flour: This helps prevent sinking.

