

Moist Strawberry Swirl Cake with Fresh Berries

Few desserts feel as elegant yet comforting as a

OVEN
350°F

TIME
60 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 2 cups all-purpose flour
- 1 1/2 cups granulated sugar
- 1/2 cup unsalted butter, softened
- 4 large eggs
- 1 cup sour cream
- 1 tsp baking powder
- 1/2 tsp salt
- 1/2 cup strawberry puree
- 1 tsp vanilla extract
- Fresh strawberries (for garnish)
- Powdered sugar (for dusting)

DIRECTIONS

- Step 1: Preheat the Oven:** Preheat your oven to 350°F (175°C) and grease a Bundt pan thoroughly.
- Step 2: Cream Butter and Sugar:** In a large mixing bowl, beat together:
 - Softened butter
 - Granulated sugar
- Mix until light and fluffy.
- Step 3: Add Eggs:** Add the eggs one at a time, mixing well after each addition.
- Step 4: Add Sour Cream and Vanilla:** Stir in:
 - Sour cream
 - Vanilla extract
- Mix until the batter is smooth.
- Step 5: Combine Dry Ingredients:** In a separate bowl, whisk together:
 - Flour
 - Baking powder
 - Salt
- Gradually mix the dry ingredients into the wet mixture.
- Step 6: Add the Strawberry Swirl:** Gently swirl the strawberry puree through the batter.
- Avoid fully mixing so the swirl pattern remains visible.
- Step 7: Bake the Cake:** Pour the batter into the prepared Bundt pan.
- Bake for 50-60 minutes, or until a toothpick inserted in the center comes out clean.
- Step 8: Cool the Cake:** Allow the cake to cool completely before removing it from the pan.
- Step 9: Garnish and Serve:** Dust the cake with powdered sugar and garnish with fresh strawberries.

SWAPS & NOTES

and Substitutions A few ingredient choices help make this cake extra delicious.

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

Original recipe: <https://chefmaniac.com/moist-strawberry-swirl-cake-with-fresh-berries/>