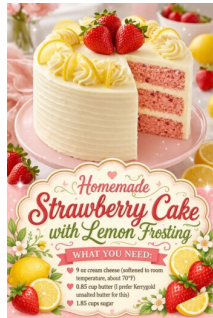


## The Best Homemade Strawberry Cake with Lemon Frosting Recipe

Homemade Strawberry Cake with Lemon Frosting: The Ultimate Spring Refreshment



**OVEN**  
**350°F**

**TIME**  
**10 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

Fresh Strawberries: 1 1/2 cups (pureed)

All-Purpose Flour: 2 1/2 cups

Granulated Sugar: 1 1/2 cups

Unsalted Butter: 1 cup (softened)

Large Eggs: 4 (room temperature)

Whole Milk: 1/2 cup

Baking Powder: 2 1/2 tsp

Salt: 1/2 tsp

Vanilla Extract: 1 tsp

Strawberry Extract: 1 tsp (optional, for extra punch)

Cream Cheese: 8 oz (softened)

Unsalted Butter: 1/2 cup (softened)

Powdered Sugar: 4 cups (sifted)

Lemon Juice: 2 tbsp (freshly squeezed)

Lemon Zest: 1 tbsp (finely grated)

Vanilla Extract: 1/2 tsp

Swaps and Notes:

**Strawberries:** If fresh berries aren't in season, frozen berries work perfectly for the puree—just thaw them and drain any excess liquid before blending.

**Frosting:** If you prefer a lighter topping, you can use a lemon whipped cream frosting instead of the cream cheese base.

**Color:** If you want a more vibrant pink cake, feel free to add 1-2 drops of natural red food coloring

to the batter.

**Step-by-Step Instructions:**

1. Prep the Puree:
2. Cream the Butter and Sugar:
3. Add the Eggs and Flavor:
4. Mix Dry and Wet:
5. Bake:
6. Whip the Frosting:
7. Assemble:

**Tips for Success:**

**Don't Overmix:** Once you add the flour, mix until just combined. Overmixing will result in a dense, tough cake.

**Room Temp is Essential:** Make sure your eggs, butter, and cream cheese are all at room temperature to ensure a smooth batter and lump-free frosting.

**Sift the Sugar:** Sifting your powdered sugar is the best way to get that professional, bakery-smooth frosting finish.

**Serving Suggestions and Pairings:**

**Nutritional Information (Per Slice):**

Calories: 410 kcal

## DIRECTIONS

1. **Prep the Puree:** Place your strawberries in a blender or food processor and pulse until completely smooth. You should have about 1 cup of puree. For a more concentrated flavor, you can simmer this puree in a small saucepan for 10 minutes to reduce the moisture, then let it cool.
2. **Cream the Butter and Sugar:** Preheat your oven to 350°F (175°C). In a large bowl or stand mixer, cream the softened butter and sugar together for 3-5 minutes until light and fluffy.
3. **Add the Eggs and Flavor:** Add the eggs one at a time, beating well after each addition. Stir in the vanilla and strawberry extracts.
4. **Mix Dry and Wet:** In a separate bowl, whisk together the flour, baking powder, and salt. Alternately add the dry ingredients and the milk to the butter mixture, starting and ending with the flour. Finally, fold in the strawberry puree until just combined.
5. **Bake:** Pour the batter into two greased and floured 9-inch cake pans. Bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean. Let the cakes cool in the pans for 10 minutes before transferring to a wire rack to cool completely.
6. **Whip the Frosting:** In a clean bowl, beat the cream cheese and butter until smooth. Add the lemon juice, zest, and vanilla. Gradually add the powdered sugar one cup at a time until you reach a spreadable, fluffy consistency.
7. **Assemble:** Place one cake layer on a stand, spread a generous layer of frosting, and top with the second cake. Frost the top and sides, then garnish with fresh strawberry slices and lemon wheels.

8. **Tips for Success: Don't Overmix:** Once you add the flour, mix until just combined. Overmixing will result in a dense, tough cake.
9. **Room : Temp is Essential:** Make sure your eggs, butter, and cream cheese are all at room temperature to ensure a smooth batter and lump-free frosting.
10. **Sift the : Sugar:** Sifting your powdered sugar is the best way to get that professional, bakery-smooth frosting finish.
11. **Serving Suggestions and Pairings:** This cake is the star of the show. It pairs beautifully with a chilled glass of Strawberry Blossom Soda or a simple cup of Earl Grey tea. If you're hosting a party, serve it alongside a savory spread like Sheet Pan Quesadillas or Totchos to give your guests that perfect sweet-and-salty balance.
12. **Nutritional Information (Per Slice):** Calories: 410 kcal
13. **Total : Fat:** 22g
14. **Carbohydrates:** 52g
15. **Protein:** 4g
16. **Sugar:** 38g (Note: Based on 12 generous slices per cake.)
17. **Storage and Leftover Tips:** Because of the cream cheese frosting, this cake should be stored in the refrigerator. Keep it in an airtight container for up to 4 days. For the best flavor, let a slice sit at room temperature for 15 minutes before eating to let the frosting soften slightly.
18. **More Recipes You Will Love:** If you're a fan of fresh, fruity bakes, check out these other favorites from ChefManiac:
19. **Coconut : Lime Poke Cake** - Another citrusy favorite for warm weather.
20. **Mexican : Chicken and Rice Casserole** - The ultimate easy dinner before a big dessert.
21. **Crockpot : Nacho Dip** - The perfect appetizer for any gathering.
22. **Final Thoughts:** This Homemade Strawberry Cake with Lemon Frosting is a labor of love that pays off in every bite. It's fresh, vibrant, and a true celebration of the season's best flavors.
23. **What's your favorite spring fruit to bake with?** I'm thinking about a blackberry-lemon combo next! Let me know your thoughts in the comments below, and don't forget to follow ChefManiac for more kitchen inspiration and seasonal wins. Happy baking!

## SWAPS & NOTES

**Strawberries:** If fresh berries aren't in season, frozen berries work perfectly for the puree—just thaw them and drain any excess liquid before blending.

**Frosting:** If you prefer a lighter topping, you can use a lemon whipped cream frosting instead of the cream cheese base.

**Color:** If you want a more vibrant pink cake, feel free to add 1-2 drops of natural red food coloring to the batter.

**Prep the Puree:** Place your strawberries in a blender or food processor and pulse until completely smooth.

## TIPS FOR SUCCESS

**Don't Overmix:** Once you add the flour, mix until just combined.

Overmixing will result in a dense, tough cake.

**Room Temp is Essential:** Make sure your eggs, butter, and cream cheese are all at room temperature to ensure a smooth batter and lump-free frosting.

**Sift the Sugar:** Sifting your powdered sugar is the best way to get that professional, bakery-smooth frosting finish.

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

Original recipe: <https://chefmaniac.com/the-best-homemade-strawberry-cake-with-lemon-frosting-recipe/>