

Best Strawberry Cheesecake Pound Cake with Fresh Strawberry Glaze

Strawberry Cheesecake Pound Cake ??



OVEN
350°F

TIME
70 min

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INGREDIENTS

For the Cake:

- 1 cup unsalted butter, softened
- 2 cups granulated sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- 1/2 cup sour cream
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup strawberry puree
- 1 cup diced fresh strawberries

Cheesecake Filling:

- 8 ounces cream cheese, softened
- 1/4 cup granulated sugar
- 1 large egg

Strawberry Glaze:

- 1 cup powdered sugar
- 2-3 tablespoons strawberry puree
- 1/2 teaspoon vanilla extract

DIRECTIONS

1. Prepare the cheesecake filling: In a medium bowl, beat together cream cheese, sugar, egg, and vanilla until smooth. Set aside.
2. Preheat and prep pan: Preheat oven to 350°F and grease and flour a 10-inch Bundt pan.
3. Cream butter and sugar: In a large bowl, beat butter and sugar until light and fluffy.
4. Add eggs and wet ingredients: Add eggs one at a time, mixing well after each. Stir in vanilla and sour cream.
5. Mix dry ingredients: In another bowl, whisk flour, baking powder, and salt.
6. Combine: Gradually add dry ingredients to the wet mixture, mixing just until combined.
7. Add strawberries: Gently fold in strawberry puree and diced strawberries.
8. Layer the batter: Pour half of the batter into the pan. Spoon cheesecake filling over it, avoiding the edges.
9. Top and smooth: Add remaining batter and smooth the top.
10. Bake: Bake for 60-70 minutes, until a toothpick inserted comes out clean.
11. Cool: Let cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.
12. Make the glaze: Whisk powdered sugar, strawberry puree, and vanilla until smooth.
13. Glaze the cake: Drizzle over the cooled cake before serving.

SWAPS & NOTES

Strawberries: Fresh strawberries give the best flavor, but frozen (thawed and drained) can work.

Sour cream: Adds moisture and richness to the cake.

Cream cheese: Make sure it is softened for a smooth filling.

Strawberry puree: Blend fresh or frozen strawberries until smooth.

TIPS FOR SUCCESS

One of the most important tips is not to overmix the batter once the flour is added.

Mixing just until combined helps keep the cake tender rather than dense.

Another key step is layering the cheesecake filling carefully.

Keeping it away from the edges helps maintain that beautiful hidden center once the cake is sliced.

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

Original recipe: <https://chefmaniac.com/best-strawberry-cheesecake-pound-cake-with-fresh-strawberry-glaze/>