

## Moist Strawberry Pineapple Pound Cake with Fresh Strawberries

### Strawberry Pineapple Pound Cake



**OVEN**  
**325°F**

**TIME**  
**60 to 70 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

#### INGREDIENTS

For the cake:

- 1 cup unsalted butter, softened
- 2 cups granulated sugar
- 4 large eggs, room temperature
- 3 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup sour cream
- 1 teaspoon vanilla extract
- 1 cup fresh strawberries, chopped
- 1 cup crushed pineapple, drained well

For the glaze:

- 1 cup powdered sugar
- 2 to 3 tablespoons pineapple juice, from the drained pineapple
- 1/2 cup sliced fresh strawberries, for topping

#### DIRECTIONS

- 1.** Preheat the oven: Preheat your oven to 325°F (163°C). Grease and flour a bundt or tube pan well so the cake releases easily after baking.
- 2.** Cream the butter and sugar: In a large bowl, beat the softened butter and granulated sugar until light and fluffy. This step helps build the cake's texture, so give it a few minutes.
- 3.** Add the eggs: Add the eggs one at a time, mixing well after each addition.
- 4.** Mix the dry ingredients: In a separate bowl, whisk together the flour, baking powder, and salt.
- 5.** Combine wet and dry: Add the dry ingredients to the butter mixture alternately with the sour cream, beginning and ending with the flour mixture. Stir in the vanilla extract until just combined.
- 6.** Fold in the fruit: Gently fold in the chopped strawberries and the well-drained crushed pineapple. Be careful not to overmix.
- 7.** Bake: Pour the batter into the prepared pan and smooth the top. Bake for 60 to 70 minutes, or until a toothpick inserted into the center comes out clean.
- 8.** Cool: Let the cake cool in the pan for 10 minutes, then carefully transfer it to a wire rack to cool completely.
- 9.** Make the glaze: Whisk together the powdered sugar and pineapple juice until smooth. Drizzle the glaze over the cooled cake.
- 10.** Top with strawberries: Arrange the sliced fresh strawberries over the glaze for a fresh and pretty finish.

## SWAPS & NOTES

Make sure the crushed pineapple is drained very well before folding it into the batter.

Too much extra liquid can affect the texture of the cake and make it heavier than intended.

Fresh strawberries work best here because they hold their shape and flavor nicely in the batter.

If your strawberries are especially juicy, pat them dry a little after chopping.

### TIPS FOR SUCCESS

Drain the pineapple thoroughly so the batter does not become too wet.

This is one of the most important steps for getting a proper pound cake texture.

Do not overmix once the flour is added.

Gentle mixing helps keep the crumb tender.

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

Original recipe: <https://chefmaniac.com/moist-strawberry-pineapple-pound-cake-with-fresh-strawberries/>