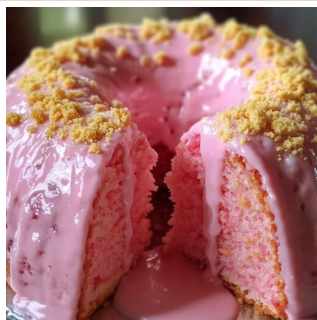


Strawberry Cheesecake Bundt Cake That Looks Bakery-Worthy but Starts with Cake Mix

1 box (15.25 ounces) strawberry cake mix



OVEN
350°F

TIME
45 to 50 min

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INGREDIENTS

For the Cake:

- 1 box (15.25 ounces) strawberry cake mix
- 1 cup water
- 1/2 cup vegetable oil
- 3 large eggs
- 1 cup strawberry puree
- 1 teaspoon vanilla extract

For the Cheesecake Filling:

- 1 package (8 ounces) cream cheese, softened
- 1/2 cup granulated sugar
- 1 large egg
- 1/2 cup fresh strawberries, chopped, optional

For the Glaze:

- 1 cup powdered sugar
- 2 tablespoons milk
- Pink food coloring, optional

DIRECTIONS

1. Preheat your oven to 350°F. Grease and flour a bundt pan thoroughly.
2. In a medium bowl, beat the softened cream cheese and granulated sugar until smooth.
3. Add the egg and vanilla extract to the cream cheese mixture and mix until fully combined. Fold in the chopped strawberries if using. Set aside.
4. In a large mixing bowl, combine the strawberry cake mix, water, vegetable oil, eggs, strawberry puree, and vanilla extract. Mix until just combined.
5. Pour half of the strawberry cake batter into the prepared bundt pan and spread it evenly.
6. Carefully spoon the cheesecake filling over the batter, keeping it away from the sides of the pan.
7. Pour the remaining cake batter over the top, covering the cheesecake filling completely.
8. Bake for 45 to 50 minutes, or until a toothpick inserted into the cake portion comes out clean.
9. Let the cake cool in the pan for 10 to 15 minutes, then carefully invert it onto a wire rack to cool completely.
10. To make the glaze, whisk together the powdered sugar, milk, and vanilla extract until smooth. Add pink food coloring if desired.
11. Drizzle the glaze over the cooled cake and let it set before slicing and serving.

SWAPS & NOTES

Fresh or frozen strawberries both work for the puree, which makes this recipe flexible year-round.

If using frozen strawberries, thaw and drain them first so the puree is not overly watery.

The chopped strawberries in the cheesecake filling are optional, but they do add little bursts of fresh fruit flavor.

If you want the filling to stay extra smooth, you can leave them out.

TIPS FOR SUCCESS

Make sure the cream cheese is fully softened before mixing the filling.

This helps create a smooth cheesecake layer without lumps.

Do not let the cheesecake filling touch the edges of the pan.

Keeping it centered helps the cake bake more cleanly and makes the finished slices look better.

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

Original recipe: <https://chefmaniac.com/strawberry-cheesecake-bundt-cake-that-looks-bakery-worthy-but-starts-with-cake-mix/>