

Moist Strawberry Pineapple Bundt Cake Recipe for Spring and Summer Gatherings

Strawberry Pineapple Pound Cake



OVEN
350°F

TIME
60 to 70 min

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INGREDIENTS

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

DIRECTIONS

1. Preheat your oven to 350°F (175°C). Grease and flour a 10-inch bundt pan well so the cake releases cleanly after baking.
2. In a large mixing bowl, cream the softened butter and sugar together until the mixture is light and fluffy. This step helps create the cake's tender texture, so do not rush it.
3. Add the eggs one at a time, beating well after each addition. This helps the batter stay smooth and evenly incorporated.
4. In a separate bowl, whisk together the flour, baking powder, baking soda, and salt.
5. Gradually add the dry ingredients to the butter mixture, alternating with the buttermilk. Begin and end with the dry ingredients, mixing just until combined after each addition.
6. Fold in the chopped strawberries, drained crushed pineapple, and vanilla extract. Stir gently so the fruit is evenly distributed without overmixing the batter.
7. Pour the batter into the prepared bundt pan and smooth the top.
8. Bake for 60 to 70 minutes, or until a toothpick inserted into the center comes out clean.
9. Let the cake cool in the pan for 10 minutes, then carefully invert it onto a wire rack to cool completely before slicing.

SWAPS & NOTES

Fresh strawberries give the best texture and flavor here, but if you only have frozen strawberries, thaw and drain them well before folding them in.

Too much extra moisture can affect the bake and make the crumb heavy.

Be sure to drain the crushed pineapple thoroughly.

Pineapple adds amazing flavor, but excess liquid can weigh down the batter and make the center too wet.

TIPS FOR SUCCESS

Room temperature butter really matters in this recipe.

Softened butter creams more easily with sugar, which helps give the finished cake a lighter, more even crumb.

Cold butter will not incorporate properly, and melted butter will change the texture.

Another important step is avoiding overmixing once the flour is added.

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

Original recipe: <https://chefmaniac.com/moist-strawberry-pineapple-bundt-cake-recipe-for-spring-and-summer-gatherings/>