

Lemon Cream Cheese Strawberry Pound Cake That's Rich, Bright, and Bakery-Worthy

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LEMON CREAM CHEESE STRAWBERRY
POUND CAKE
You Will Need
2 1/2 cups all-purpose flour
1 tsp baking powder
1/2 tsp salt
1 cup unsalted butter

OVEN
325°F

TIME
70 to 85 min

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INGREDIENTS

For the Pound Cake:

- 2 1/2 cups all-purpose flour
 - 1 tsp baking powder
 - 1/2 tsp salt
 - 1 cup unsalted butter, softened
 - 8 oz cream cheese, softened
 - 2 1/2 cups granulated sugar
 - 5 large eggs, room temperature
 - 2 tbsp lemon juice
 - 1 tbsp lemon zest
 - 1 tsp vanilla extract
 - 1 cup fresh strawberries, diced
- For the Strawberry Glaze:
- 1 cup powdered sugar
 - 2-3 tbsp strawberry puree
 - 1 tsp lemon juice

DIRECTIONS

1. Preheat your oven to 325°F (163°C). Grease and flour a bundt or loaf pan well, making sure to get into all the corners and edges.
2. In a medium bowl, whisk together the flour, baking powder, and salt. Set aside.
3. In a large mixing bowl, beat the softened butter and cream cheese together until smooth and creamy.
4. Gradually add the sugar and continue beating until the mixture is light and fluffy. This step helps create a tender crumb, so do not rush it.
5. Add the eggs one at a time, mixing well after each addition.
6. Mix in the lemon juice, lemon zest, and vanilla extract.
7. Gradually add the dry ingredients to the wet ingredients, mixing just until combined. Avoid overmixing.
8. Gently fold in the diced strawberries.
9. Pour the batter into the prepared pan and smooth the top.
10. Bake for 70 to 85 minutes, or until a toothpick inserted into the center comes out clean.
11. Let the cake cool in the pan for 10 to 15 minutes before turning it out onto a wire rack to cool completely.
12. To make the glaze, whisk together the powdered sugar, strawberry puree, and lemon juice until smooth. Drizzle over the cooled cake before serving.

SWAPS & NOTES

Fresh strawberries work best here because they add juicy flavor without overwhelming the batter.

If your strawberries are especially wet, pat them dry after dicing so the cake bakes evenly.

For a stronger lemon flavor, you can add a little extra zest, but keep the lemon juice close to the listed amount so the batter structure stays balanced.

If you are using a loaf pan instead of a bundt pan, check the cake a bit earlier since bake times can vary depending on pan size and depth.

TIPS FOR SUCCESS

Use room-temperature butter, cream cheese, and eggs.

This helps everything blend smoothly and creates a more even batter.

Do not overmix once the flour is added.

Pound cakes are sturdy, but overworking the batter can make the texture heavier than it should be.

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

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