

Moist Strawberry Milkshake Pound Cake with Creamy Glaze and Sweet Strawberry Swirls

1 cup unsalted butter, softened



OVEN
325°F

TIME
60 to 75 min

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INGREDIENTS

For the Pound Cake Base:

- 1 cup unsalted butter, softened
- 2 cups granulated sugar
- 4 large eggs
- 3 cups all-purpose flour
- 1 cup sour cream or Greek yogurt
- 1 tablespoon vanilla extract

For the Strawberry Swirl:

- 1/4 cup strawberry jam or thick strawberry reduction

Optional: 1 drop pink food coloring for a more vibrant swirl

For the Milkshake Glaze and Topping:

- 1 cup powdered sugar
- 2 to 3 tablespoons heavy cream or whole milk
- 1/2 cup crushed vanilla wafers or shortbread cookies

DIRECTIONS

1. Preheat your oven to 325°F and generously grease and flour a bundt pan.
2. In a large mixing bowl, cream the softened butter and granulated sugar until light and fluffy.
3. Add the eggs one at a time, mixing well after each addition.
4. Mix in the vanilla extract.
5. Add the flour gradually, alternating with the sour cream or Greek yogurt, and mix until just combined.
6. In a small bowl, stir the strawberry jam or reduction. Add a drop of pink food coloring if using.
7. Spoon half of the cake batter into the prepared bundt pan.
8. Add small spoonfuls of the strawberry mixture over the batter.
9. Top with the remaining batter, then add a few more small spoonfuls of strawberry mixture on top.
10. Use a knife or skewer to gently swirl the strawberry mixture through the batter without overmixing.
11. Bake for 60 to 75 minutes, or until a toothpick inserted into the center comes out clean.
12. Let the cake cool in the pan for 10 to 15 minutes, then carefully turn it out onto a wire rack to cool completely.
13. For the glaze, whisk together the powdered sugar and heavy cream or milk until smooth and pourable.
14. Drizzle the glaze over the cooled cake.
15. Sprinkle the crushed vanilla wafers or shortbread cookies over the glaze before it sets.

SWAPS & NOTES

Sour cream gives the pound cake a classic rich texture, but Greek yogurt works very well too and keeps the cake beautifully moist.

Strawberry jam is the easiest choice for the swirl, though a homemade strawberry reduction will give you an even deeper berry flavor.

If your jam is especially thin, cook it down briefly so it thickens before swirling it into the batter.

That helps keep the swirl more defined rather than disappearing into the cake.

TIPS FOR SUCCESS

Make sure the butter, eggs, and sour cream are at room temperature before you start.

That helps the batter mix more evenly and gives the cake a smoother, more tender crumb.

Do not overmix once the flour goes in.

Pound cake should be rich and dense, but overmixing can make it heavier than you want.

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

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