



Classic Strawberry Pound Cake Recipe

A Slice of Summer Bliss

The sweet smell of strawberries fills my kitchen. It reminds me of my grandmother's old farm. She baked this cake every summer. The warm vanilla scent mixed with ripe berries. It felt like pure sunshine on a plate. **Ever wondered how you could turn fresh berries into something unforgettable?** This cake is my answer. It brings joy to any table. I hope it becomes your tradition too.

My First Kitchen Surprise

My first try at this cake was messy. I forgot to blot the strawberries dry. The extra juice made the batter a bit pink. It still tasted amazing, just

looked funny. **That little mess taught me a great lesson. Perfect is not the goal in home cooking.** Sharing something made with love is what truly matters. Have you ever had a happy kitchen accident? Tell me about it below!

Why This Cake Shines

Two things make this pound cake special. The butter creates a rich, moist crumb. Fresh berries give a juicy burst in every bite. The sweet glaze on top adds a final touch. It is a simple but stunning dessert. **Which flavor combo surprises you most: the sweet cake or tart berries?** Let me know your thoughts in the comments!

A Classic Treat's Story

Pound cakes have been loved for centuries. They started in Northern Europe long ago. The name comes from the original recipe. It used a pound each of flour, butter, eggs, and sugar. This version adds fresh fruit for a modern twist. *Did you know strawberries are not true berries?* They are accessory fruits. What is your favorite way to enjoy summer strawberries? Share your ideas with our community.



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Ingredients:

Ingredient	Amount	Notes
Flour	3 cups	
Baking powder	1 teaspoon	
Salt	1/4 teaspoon	
Sugar	2 1/2 cups	
Unsalted butter	1 cup	Softened
Vanilla	1 teaspoon	
Eggs	5 large	
Milk	1 cup	Whole or 2%
Fresh strawberries	2 cups	Chopped and blotted dry
Powdered sugar	2 cups	
Fresh strawberries	1/2 cup	Chopped
Milk	As needed	To consistency for glaze

My Classic Strawberry Pound Cake

Step 1 First, heat your oven to 350°F. Grease and flour two loaf pans well. This prevents sticking later. (A hard-learned tip: blot those chopped berries very dry!)

See also Tiramisu Poke Cake Delight

Step 2 Sift your flour, baking powder, and salt together. This keeps the cake light. Cream the butter and sugar until fluffy. Then add vanilla and eggs one by one. **Step 3** Mix in the dry ingredients and milk slowly. Do not overmix the batter. Gently fold in your prepared strawberries. Pour the batter evenly into your pans. **Step 4** Bake for about an hour. A toothpick should come out clean. Cool the cakes in the pans for 20

minutes. Then move them to a wire rack to cool completely. **Step 5** For the glaze, muddle some fresh berries. Mix them into the powdered sugar. Add just a tiny bit of milk to make it pourable. Drizzle it over your cooled cakes. **Why is it key to blot the strawberries dry?** Share below! **Cook Time:** 55-60 minutes **Total Time:** 1 hour 45 minutes **Yield:** 2 loaves **Category:** Dessert, Baking

Make It Your Own

This cake is a wonderful blank canvas. Try one of these tasty spins for a fun change. **Lemon Zest Twist** Add the zest of one lemon to the batter. It pairs perfectly with the sweet berries. **White Chocolate Chips** Fold in a cup of white chocolate chips. They add a creamy, sweet surprise. **Almond Extract** Swap the vanilla for almond extract. It gives a lovely, nutty flavor. **Which creative spin would you try first? Let me know in the comments!**

Serving Your Masterpiece

This cake is fantastic all on its own. For a special treat, try it warm with a scoop of vanilla ice cream. A dollop of whipped cream is also a classic choice. For drinks, I love a cold glass of milk. For a grown-up option, a sweet rosé wine is a perfect match.

See also Vanilla Almond Sugar Cookie Frosting
Which would you choose tonight: milk or rosé?



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Storing Your Strawberry Pound Cake

Keep your cake fresh on the counter for two days. Cover it loosely with plastic wrap. For longer storage, freeze it for up to three months. Wrap each loaf tightly in plastic and foil. Thaw it overnight on the counter when ready.

This cake freezes beautifully without the glaze. I always make two loaves. One for now, one for later. It saves so much time for surprise guests. Do you like having dessert ready in your freezer?

Simple Troubleshooting Tips

Soggy strawberries can make your cake wet. Always blot them dry with a paper towel. If your cake is browning too fast, tent it with foil. My oven runs hot, so I check early.

A dense cake often means you over-mixed. Mix the flour just until it disappears. If your glaze is too thin, add more sugar. Too thick? A tiny bit more milk will fix it. These small steps make a big difference in baking.

Your Pound Cake Questions

Can I make this gluten-free? Yes, use a good gluten-free flour blend. It works well for this recipe.

Can I make it ahead? Absolutely. Bake it a day before. Add the glaze right before you serve.

What can I use instead of strawberries? Blueberries or raspberries

are a great swap. Just blot them dry too.

Can I cut the recipe in half? You can, but it works best as written. Freeze the second loaf for later.

Why use whole milk? The fat gives the cake its wonderful moisture. It matters for that tender bite.

Share Your Creation

I hope this cake brings joy to your table. It is a family favorite for good reason. I love seeing your baking wins. **Share your photos and tag Savory Discovery on Pinterest.** Happy cooking! —Elowen Thorn.

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Classic Strawberry Pound Cake Recipe

Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)



Courses:[Dessert](#)

Difficulty: **Beginner**

Prep time: **15 minutes**

Cook time:**1 hour**



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Cooling time:**2 hours 20 minutes**

Total time: **3 hours 35 minutes**

Servings: 2 loaves



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Calories: **kcal**

Best Season: Summer

Description

Deliciously moist and buttery, this is my award winning vanilla pound

cake laced with fresh strawberries and topped with a fresh strawberry glaze. Makes 2 loaves!

See also Easy Almond Cookies Recipe for Baking

Ingredients

==== Strawberry Cake: ===

- 3 cups flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 2 1/2 cups sugar
- 1 cup unsalted butter (, softened)
- 1 teaspoon vanilla
- 5 large eggs
- 1 cup whole or 2% milk
- 2 cups fresh strawberries (, chopped and blotted dry)

==== Strawberry Glaze: ===

- 2 cups powdered sugar
- 1/2 cup fresh strawberries (, chopped)
- Milk (, to consistency)

Instructions

==== Cake: ===

1. Heat the oven to 350°F. Grease and lightly flour two 9×5-inch loaf pans.

2. In a medium bowl, sift together the 3 cups flour, 1 teaspoon baking powder and 1/4 teaspoon salt; set aside.
3. In a large bowl or the bowl of a stand mixer fitted with the paddle attachment, cream the 2 1/2 cups sugar and 1 cup unsalted butter until light and fluffy. Add the 1 teaspoon vanilla and 5 large eggs, beating on high speed for 2-3 minutes.
4. Add the flour mixture into sugar mixture alternately with the 1 cup whole or 2% milk on low speed, beating just until smooth after each addition. Fold in the chopped 2 cups fresh strawberries by hand.
5. Pour into the prepared pans.
6. Bake for 55 to 60 minutes, or until toothpick inserted in center comes out clean. Cool 20 minutes; remove from pan(s) to wire rack. Cool completely, about 2 hours.

==== Strawberry Glaze: ===

7. When cakes are cooled, make glaze. Start by muddling the chopped 1/2 cup fresh strawberries.
8. Add to the 2 cups powdered sugar and mix. Add 1-2 tablespoons of milk very sparingly until a pourable consistency (usually only about 1-2 teaspoons but it largely depends on how juicy the strawberries are).
9. Place the cake on cooling rack with aluminum foil or parchment underneath. Spoon glaze over cakes and let excess drip below. Let glaze set and then transfer to serving tray.
10. If you've tried this recipe, come back and let us know how it was in the comments and ratings!

Keywords: Strawberry, Pound Cake, Dessert, Loaf