



Strawberry Jam Swirled Pound Cake

The Strawberry Patch Secret

My grandson calls this my pink cloud cake. It all starts with fresh strawberries. You must wash and hull them. Then you turn them into a sweet, red puree.

This puree is the heart of the cake. It gives it a real fruit flavor. I think the smell of strawberry puree is pure happiness. Doesn't that smell amazing?

A Cake with a Cold Start

Here is a little secret. Do not turn your oven on yet. You will put the

cake in a cold oven. Then you set the temperature. I know, it feels strange.

This method helps the cake rise slowly. It makes the texture so soft and even. I learned this from my own grandma. I still laugh at how I did not believe her at first. It works every time.

The Swirl of Sweetness

Now for the fun part. You melt some strawberry jam. You mix it with vanilla and lemon extracts. Then you swirl it all into the batter.

This is why every slice is special. You get pretty pink ribbons inside. It is a little surprise for your eyes and your mouth. What is your favorite cake to slice into?

Why This Cake Matters

This cake is more than just a treat. It is a way to make a memory. Baking with someone you love fills the kitchen with joy. That is a feeling you can taste.

It also teaches you patience. You have to wait for it to cool. Waiting makes that first bite even better. Good things take time, in baking and in life.

The Perfect Glaze

The glaze is simple. You mix powdered sugar with the strawberry puree. It might look lumpy at first. Just keep stirring. It will become smooth and shiny.

Drizzling it over the cool cake is my favorite step. It is like putting the

final touch on a painting. Fun fact: The first pound cakes were made with just a pound of butter, flour, sugar, and eggs!

Your Turn in the Kitchen

I hope you try this recipe. It is a wonderful way to use sweet strawberries. Who will you share your pink cloud cake with?

Tell me, what is your favorite fruit to bake with? I love hearing your stories. They make my own kitchen feel bigger and friendlier.



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Ingredients:

Ingredient	Amount	Notes
Fresh strawberries	1 pound	Washed and hulled
Strawberry jam	1/2 cup	Seedless, melted
Unsalted butter	1 cup	Room temperature
Vegetable shortening	1/2 cup	
Sugar	2 1/2 cups	
Large eggs	5	Room temperature
All-purpose flour	3 cups	
Vanilla extract	2 teaspoons	
Strawberry extract	2 teaspoons	
Lemon extract	1/2 teaspoon	
Salt	1 teaspoon	
Red food coloring	(optional)	
For the glaze:		
Powdered sugar	1 cup	
Strawberry extract	1/2 teaspoon	
Vanilla extract	1 teaspoon	
Strawberry puree	2 tablespoons	From the prepared strawberries



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My Swirly Strawberry Dream Cake

Oh, this cake brings back such sweet memories. My granddaughter Lily and I made it last summer. We picked strawberries until our fingers were pink. She called it our “pink cloud cake.” I still laugh at that.

It's a simple pound cake with a happy, swirly heart. The secret is real strawberry puree. Doesn't that smell amazing? It makes the whole kitchen feel like sunshine. Let's get our hands a little dusty with flour, shall we?

See also Taco Bake Casserole

Step 1: First, let's prepare our strawberries. Wash them and remove the green tops. Then, we'll turn them into a smooth puree. I use my old blender for this. It makes a wonderful whirring sound. Measure out one cup for the cake batter.

Step 2: Now, let's melt the jam. Pop it in the microwave for about 30 seconds. We just want it nice and runny. This will create our beautiful swirl. Set it aside to cool down a bit.

Step 3: Here is my favorite trick. Do NOT turn on your oven yet. We are starting with a cold oven. Grease and flour your Bundt pan very well. (My hard-learned tip: Get into all those nooks and crannies!). This keeps the cake from sticking.

Step 4: Time to mix! Cream the butter, shortening, and sugar for a full five minutes. It should look light and fluffy. Then, add your eggs one by one. Mix well after each one. This gives our cake a lovely texture.

Step 5: Now we add the flour and our strawberry puree. We do it in

little parts. Add some flour, then some puree, and repeat. This keeps the batter smooth. **Why do we add things bit by bit? Share below!**

Step 6: Stir the extracts into your melted jam. Then, swirl this magic into the batter. You can add a drop of red food coloring here if you like. It makes the cake a pretty pink color, just like Lily's did.

Step 7: Pour the batter into your cold pan. Now you can turn the oven to 325°F. Bake for about an hour. Your house will smell divine. A toothpick poked in the center should come out clean when it's done.

Step 8: Let the cake cool in the pan for just 10 minutes. Then, flip it onto a plate. Be brave, it will come out! Let it cool completely before the glaze. The waiting is the hardest part, I think.

Step 9: For the glaze, mix the powdered sugar, extracts, and two tablespoons of your leftover puree. It might look lumpy at first. Just keep stirring! It will become a smooth, lovely pink drizzle for your cake.

Cook Time: 1 hour 15 minutes

Total Time: 1 hour 45 minutes

Yield: 12 servings

Category: Dessert, Cake

Three Fun Twists to Try

This cake is a wonderful friend. It loves to be dressed up in new ways. You can change its flavor with just a few small swaps. I like to experiment on rainy afternoons.

Lemon Berry Sunshine: Use lemon extract instead of strawberry. Swirl with raspberry jam instead. It tastes like a sweet summer day.

Chocolate Swirl Surprise: Keep the strawberry base. But swirl in

melted chocolate instead of jam. My grandson thinks this is the best version.

Almond Vanilla Dream: Use almond extract in the batter and the glaze. It makes the cake taste like a fancy bakery treat. So simple, but so special.

See also [No-Bake Heaven on Earth Layered Cake](#)

Which one would you try first? Comment below!

Serving Your Masterpiece

This cake is beautiful all on its own. But a little extra touch makes it a celebration. I love seeing it on my favorite floral plate. It just feels right.

For a special treat, serve a warm slice with vanilla ice cream. The cold and warm together is heavenly. You can also add fresh strawberry slices on the side. It looks so pretty.

What to drink? A glass of cold milk is always perfect. For the grown-ups, a little glass of sweet rosé wine pairs nicely. It's a lovely end to any meal. **Which would you choose tonight?**



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Keeping Your Strawberry Jam Swirled Pound Cake Fresh

This cake stays lovely on the counter for a few days. Just cover it with a cake dome or some foil. It never lasts long at my house.

You can also freeze it for a later treat. Wrap the whole cake or individual slices tightly. Use plastic wrap and then foil to keep out freezer smells.

I once sent a frozen slice to my grandson at college. He said it tasted like a hug from home. That is why batch cooking matters. It lets you share love anytime.

To reheat, just let a slice thaw on the counter. Or warm it for 15 seconds in the microwave. It will be soft and delicious.

Have you ever tried storing it this way? Share below!

Common Pound Cake Problems and Easy Fixes

Sometimes a cake can stick to the pan. This makes you sad. Always grease and flour your pan very well.

I remember when my first cake came out in pieces. I almost cried. Then I learned to let it cool for just ten minutes before turning it out.

If your cake is too dense, you may have over-mixed. Mix just until the flour disappears. This matters because a light touch makes a lighter

cake.

A dry cake often means it baked too long. Start checking it five minutes before the timer goes off. This builds your cooking confidence. You learn to trust your eyes.

Which of these problems have you run into before?

Your Pound Cake Questions, Answered

Q: Can I make this gluten-free?

A: Yes. Use a good gluten-free flour blend. It should work just fine.

Q: Can I make it ahead?

A: Absolutely. Bake it a day before. The flavors get even better.

Q: What if I don't have strawberry extract?

A: Use a little more vanilla. The fresh strawberry puree will still give you flavor.

Q: Can I make a smaller cake?

A: You can halve the recipe. Use a loaf pan instead. *Fun fact: A "pound" cake got its name from the original recipe that used a pound of each ingredient!

Q: Is the food coloring needed?

A: Not at all. It just makes the pink swirls prettier. It is your choice.

Which tip will you try first?

Bake With Love and Share Your Story

I hope this recipe brings you as much joy as it has brought me. Baking is a way to share sweetness with the people you love.

See also [Martha Washington Candy Recipe with Coconut and Pecans](#)

I would be so delighted to see your beautiful creations. Your kitchen stories make my heart happy.

Have you tried this recipe? Tag us on Pinterest! Let's build a community of bakers, one cake at a time.

Happy cooking!

—Elowen Thorn.

Savorydiscovery.com

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Author: Elowen Thorn

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Cuisine:[American](#)

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Difficulty: **Beginner**

Prep time: **30 minutes**



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Cook time:**1 hour 15 minutes**



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Cooling time: **1 hour**

Total time: **2 hours 45 minutes**

Servings: **12 servings**



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Calories: **612 kcal**

Best Season:**Summer**

Description

A moist and flavorful pound cake swirled with sweet strawberry jam and

topped with a fresh strawberry glaze.

Ingredients

- 1 pound fresh strawberries
- 1/2 cup strawberry jam (seedless)
- 1 cup unsalted butter, room temperature
- 1/2 cup vegetable shortening
- 2 1/2 cups sugar
- 5 large eggs, room temperature
- 3 cups all-purpose flour
- 2 teaspoons vanilla extract
- 2 teaspoons strawberry extract
- 1/2 teaspoon lemon extract
- 1 teaspoon salt
- red food coloring (optional)

For the glaze:

- 1 cup powdered sugar
- 1/2 teaspoon strawberry extract
- 1 teaspoon vanilla extract
- 2 tablespoons strawberry puree (from above instructions)

Instructions

1. Wash and hull the strawberries. Use a food processor or blender to puree them until smooth. Measure out 1 cup of the puree for the cake, then set the rest aside for use in the glaze.
2. Use a microwave to melt the strawberry jam until it is liquid. Start with about 30 seconds and add additional time to get it melted. Set

aside to cool slightly.

3. Do NOT preheat the oven. Grease and flour a 12-cup Bundt pan. (You can also use nonstick baking spray with flour if you have a pan you trust.) Set aside.
4. Use a mixer to cream the butter, shortening, and sugar together for 5 minutes. Add the eggs, one at a time, mixing well after each addition. Scrape down the sides of the bowl and mix again.
5. Measure the flour by spooning the flour into a dry-measure measuring cup and leveling off.
6. Add 1 cup of the flour and mix well. Add 1/2 of the strawberry puree and mix well. Add another cup of the flour and mix well. Add the other 1/2 of the strawberry puree and mix well. Finally add the last cup of flour and mix well.
7. Add the vanilla, strawberry, and lemon extracts to the melted strawberry jam and stir to combine. Add the mixture to the cake batter and mix well. Add the salt and mix well. If desired, add some red food coloring to turn the batter pink.
8. Pour the batter into the prepared pan and spread evenly. Place into a cold oven and turn the oven to 325°F. Bake for 1 hour and 5 minutes to 1 hour and 15 minutes or until a toothpick inserted into the center comes out clean and the cake just starts to pull away from the edges of the pan.
9. Allow the cake to cool in the pan for about 10 minutes before placing a plate or serving platter over the cake and inverting it onto the platter. Allow the cake to cool completely before adding the glaze.
10. Make the glaze by combining the powdered sugar, strawberry extract, vanilla extract, and strawberry puree in a small bowl. It might seem like it won't combine, but keep stirring! Once combined, drizzle over the cooled cake.

Notes

For best results, ensure all ingredients are at room temperature before starting. The cake can be stored in an airtight container at room temperature for up to 3 days.

Keywords:Strawberry, Pound Cake, Jam, Dessert