

Choco Fever Dream

Strawberry Pound Cake – Easy Recipe

15 min Prep time	**45 min** Cook time	**1 h** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake

- ▢ 1 cup (227 g) unsalted butter, softened
- ▢ 1 ½ cups (300 g) granulated sugar
- ▢ 3 large eggs, room temperature
- ▢ 1 ½ tsp vanilla extract
- ▢ 1 tsp lemon zest
- ▢ 2 cups (250 g) all-purpose flour
- ▢ 1 ½ tsp baking powder
- ▢ ¼ tsp salt
- ▢ 1 cup (150 g) fresh strawberries, hulled and quartered
- ▢ ¼ cup (60 ml) whole milk

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9-inch × 5-inch loaf pan and line with parchment.
2. In a large bowl, cream butter and sugar together until pale and fluffy, about 3 minutes.
3. Add eggs one at a time, beating well after each addition, then stir in vanilla, lemon zest, and milk.
4. Sift flour, baking powder, and salt; fold gently into the butter mixture, being careful not to over-mix.
5. Toss the quartered strawberries with a teaspoon of flour, then fold them into the batter just until distributed.
6. Pour batter into prepared pan, smooth the top, and sprinkle a few extra strawberry pieces if desired.
7. Bake for 45 minutes, or until a toothpick inserted near the center comes out clean. The top should be golden.
8. Allow the cake to cool in the pan for 15 minutes, then turn out onto a wire rack to finish cooling.

Nutrition per serving

320 kcal	5 g	45 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the top browns too quickly, cover loosely with foil halfway through baking.
- For extra moisture, replace a quarter of the milk with sour cream.
- A light dusting of powdered sugar adds a pretty finish without overwhelming the strawberry flavor.