



Long Livo

Strawberry Pound Cake – Easy Recipe

15 min

Prep time

8

Servings

45 min

Cook time

Easy

Difficulty

1 h

Total time

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

Calories

5 g

Protein

45 g

Carbs

12 g

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.