



RECIPE | BERRIES

STRAWBERRY POUND CAKE



10 min
PREP.



10



easy

70 min

60 min
COOKING

INGREDIENTS

For the cake:

12 oz Pure Flavor® Sweet Blooms® Strawberries, diced
1 large egg
2 cups all-purpose flour
1 cup granulated sugar
½ cup buttermilk
½ cup vegetable oil
1 tsp vanilla extract
1 tsp baking powder
1 tsp baking soda
1 tsp lemon zest
¼ tsp salt

For the glaze:

12 oz Pure Flavor® Sweet Blooms® Strawberries, divided
2 cups powdered sugar
2 tbsp butter, melted
2 tbsp milk
½ tsp lemon juice



DIRECTIONS

- 1 Preheat oven to 350°F. In a medium mixing bowl, combine the sugar, buttermilk, oil, egg, lemon zest, and vanilla extract. In a separate bowl, combine the flour, baking powder, baking soda, and salt.
- 2 Combine the wet and dry ingredients together until just combined, then fold the strawberries into the batter.
- 3 Bake for 60 minutes in a prepared loaf pan. Allow it to cool completely before removing it from the pan.
- 4 For the strawberry glaze, combine the powdered sugar, melted butter, lemon juice, and milk in a small bowl and mix together until no lumps remain.
- 5 Dice 1 cup of strawberries and stir into the glaze.
- 6 Pour glaze over the cooled pound cake then slice and garnish with remaining strawberries.

