



## *Kitchen Cheat Sheet: Strawberry Pound Cake*



### *Tips*

- Once you add the dry ingredients (mainly the flour mixture) be careful not to over-mix the batter.
- For this strawberry pound cake recipe, I recommend using the paddle attachment for your mixer, instead of the whisk.
- Baking the cake at 325F is what gives it that dense, melt-in-your-mouth texture. It might seem like it's taking a long time compared to a regular cake, but after the first bite, you'll see why it's worth the wait!
- Unsure if your cake is done baking? An instant read thermometer will read 210F when inserted halfway between the center hole and the outside edge.
- Let the cake cool in the bundt pan for ten minutes, before turning it out onto a wire cooling rack. Turning it out too early can cause the cake to break, and letting the cake cool too long in the pan can cause it to dry out and/or stick.
- Pound cakes like this one usually taste best on the second day. So, there's no problem if you want to bake this in advance!

### *Storage*

This is fine stored at room temperature for four or five days. For best results, keep it covered tightly with plastic wrap.

To freeze:

For longer storage, wrap and freeze the cake for up to three months. I like to slice it and put parchment paper between each slice before freezing so I can thaw one or two pieces at a time.

## FAQs

### **Can I use greek yogurt instead of cream cheese or sour cream?**

Nope, not this time, y'all! Use full-fat cream cheese and sour cream. Don't try to swap it with any alternatives. The most delicious recipes are done a certain way for a reason!

### **How about strawberry cream cheese... can I use that?**

No, sorry! Full-fat cream cheese in a brick, only. You can't use whipped cream cheese, either.

### **I have so many strawberries. Can I make a puree and use it instead of the Kool-Aid?**

This recipe is specially formulated to work with dry Kool-Aid powder. Adding fresh strawberry puree to the batter would throw off the balance of wet and dry ingredients. However, you can drizzle the puree on top when serving!