

Strawberry Pound Cake

From: Chef Julia
Serves: 1 loaf cake

Prep Time: 10 min
Cook Time: 45 min



Ingredients

Instructions

- Preheat the oven to 350F. Spray an 8" or 9" loaf pan with non-stick pan spray and set aside
- In a mixing bowl, mix the flour, baking powder, and salt
- In a separate bowl, mix the yogurt, sugar, eggs, extract, and oil. Slowly stir in the dry ingredients until just incorporated, do not overmix
- Fold in the strawberries and spoon the batter into the prepared pan
- Bake for about 45 minutes or until the center is set and a tester comes out clean
- Let cool in the pan for about 10 minutes then turn out to cool on a wire rack until completely cooled down
- Meanwhile, make the glaze by mixing the smashed strawberries and powdered sugar. Once the cake is cool, pour the glaze over the top, let the glaze set, then slice and serve

- 1 1/2 cups AP flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1 cup plain Greek yogurt
- 1 cup sugar
- 3 large eggs
- 1 1/2 tsp almond extract
- 1/2 cup vegetable oil
- 1 cup diced strawberries (from about 1 1/4 cups whole berries)
- 1/2 cup smashed strawberries (from about 1 cup whole berries)
- 2 cups powdered sugar

Notes