

Easy Strawberry Mango Cake

An easy strawberry mango cake blends two vibrant fruits in a creamy, refreshing dessert that looks as beautiful as it tastes. With a buttery graham cracker crust, a luscious cream cheese filling, and colorful fruit toppings, this cake delivers both flavor and visual appeal. It's a perfect choice for summer celebrations, warm weather entertaining, or simply when you want to serve something that feels tropical yet comforting.

In this article, you'll explore the balance of strawberry and mango, the essential ingredients, the preparation process, serving suggestions, and helpful tips for guaranteed success.

The Flavor Balance of Strawberry and Mango

Why Strawberries Shine in Cakes

Strawberries bring sweetness and gentle tartness. Their juiciness adds freshness, and their bright red hue makes desserts visually appealing. When diced and folded into creamy fillings, they add bursts of flavor and moisture. The acidity of strawberries balances the richness of cream cheese and whipped cream, ensuring the cake stays light.

Strawberries are familiar favorites, making desserts approachable. They complement creamy bases, add vibrant contrast, and ensure every bite feels refreshing and indulgent.

Mango's Tropical Sweetness

Mangoes bring tropical charm to the cake. Their golden flesh is sweet, juicy, and slightly floral, making them a natural partner for strawberries. Mango pieces folded into the filling offer variety in texture, while diced mangoes scattered on top add color and depth.

The strawberry-mango pairing feels both classic and exotic. Like citrus in a [moist flavorful citrus olive oil cake](#), mango brightens the overall flavor profile. Together, these fruits create a cake that feels indulgent yet balanced.

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- Author: [Aaron recipes](#)
- Total Time: [4 hours 25 minutes](#)
- Yield: [10 servings 1x](#)
- Diet: [Vegetarian](#)

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Description

An easy strawberry mango cake with a buttery graham cracker crust, creamy filling, and fresh fruit toppings. A perfect tropical-inspired dessert for any occasion.

Ingredients

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Scale 1x 2x 3x

- ☐ — For the Crust —
- ☐ 2 cups graham cracker crumbs
- ☐ 1/4 cup granulated sugar
- ☐ 1/2 cup unsalted butter, melted
- ☐ — For the Filling —
- ☐ 16 oz (450 g) cream cheese, softened
- ☐ 1 cup powdered sugar
- ☐ 1 tsp vanilla extract
- ☐ 1 cup diced strawberries
- ☐ 1 cup diced mangoes
- ☐ 1 cup whipped cream
- ☐ — For the Topping —
- ☐ Sliced strawberries
- ☐ Diced mangoes
- ☐ Whipped cream
- ☐ Fresh mint leaves
- ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Mix graham cracker crumbs, sugar, and melted butter until combined. Press into a 9-inch springform pan and refrigerate while preparing the filling.
2. Beat softened cream cheese until smooth. Add powdered sugar and vanilla, mixing until creamy.
3. Fold in diced strawberries and mangoes, then gently fold in whipped cream until just combined.
4. Spread filling over the crust, smoothing the top. Refrigerate at least 4 hours or overnight.
5. Before serving, top with sliced strawberries, diced mangoes, whipped cream, and mint leaves.
6. Slice and enjoy chilled.

Notes

Use fresh, ripe fruit for best flavor.

Chill at least 4 hours before serving to set properly.

Bake crust at 350°F for 8–10 minutes if you prefer extra crunch.

For vegan, use dairy-free cream cheese and coconut whipped cream.

- Prep Time: 25 minutes
- Cook Time: 0 minutes
- Category: Dessert
- Method: No-Bake
- Cuisine: Tropical Inspired

Nutrition

- **Serving Size:** 1 slice
 - **Calories:** 320
 - **Sugar:** 24g
 - **Sodium:** 180mg
 - **Fat:** 18g
 - **Saturated Fat:** 10g
 - **Unsaturated Fat:** 6g
 - **Trans Fat:** 0g
 - **Carbohydrates:** 38g
 - **Fiber:** 2g
 - **Protein:** 4g
 - **Cholesterol:** 45mg
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Key Ingredients

The Crust Foundation

The crust uses graham cracker crumbs mixed with sugar and melted butter. The crumbs provide texture and nutty sweetness, sugar enhances flavor, and butter binds everything together. Pressed into a springform pan, the mixture forms a sturdy base that supports the creamy filling.

Chilling the crust before adding the filling ensures it sets properly. For extra crunch, you can bake the crust briefly, caramelizing sugar and deepening flavor.

Filling and Topping Elements

The filling blends softened cream cheese, powdered sugar, and vanilla extract for a smooth base. Diced strawberries and mangoes add freshness, while whipped cream lightens the mixture, creating a creamy yet airy texture.

Toppings complete the cake: sliced strawberries, diced mangoes, whipped cream, and mint leaves for color. These garnishes enhance presentation and flavor, transforming the cake into a showpiece dessert.

Preparing the Crust

Mixing the Base

Combine graham cracker crumbs, sugar, and melted butter until the texture resembles damp sand. Press the mixture evenly into a 9-inch springform pan. Use the flat bottom of a glass to pack it tightly and level the surface. A firm crust ensures clean slices and stability.

Refrigerate while preparing the filling. This allows the butter to solidify, creating a firm base. For added crunch, bake at 350°F (175°C) for 8–10 minutes, then cool completely before adding filling.

Tips for Success

Ensure crumbs are finely ground for consistency. Coarse crumbs may crumble when slicing. Press evenly to avoid gaps, which can weaken the crust. A well-prepared base sets the stage for a creamy, stable cake.

Making the Filling

Blending the Creamy Base

Beat softened cream cheese until smooth. Add powdered sugar and vanilla extract, mixing until creamy. This creates the foundation of the filling, combining tang and sweetness. Smooth texture is key to achieving a professional finish.

Fold in diced strawberries and mangoes gently, then incorporate whipped cream. Whipped cream lightens the mixture, balancing the richness of cream cheese. Folding carefully ensures airiness without deflating the filling.

Perfecting the Texture

Avoid overmixing once whipped cream is added. Overmixing reduces fluffiness. Fold until just combined, then spread the filling evenly over the crust. Smooth the top with a spatula for a polished look. The mixture should feel airy yet firm enough to hold fruit.

Assembling and Chilling

Layering the Cake

Once the filling is spread over the crust, smooth the surface. Refrigerate for at least four hours to allow the cake to set. Overnight chilling gives the best results, creating clean slices and a firm texture.

If you're short on time, freezing the cake for 30 minutes before serving can help achieve firmness. Proper chilling is essential for stability.

Adding the Toppings

Before serving, decorate with sliced strawberries, diced mangoes, and dollops of whipped cream. Scatter mint leaves for freshness and color contrast. These toppings make the cake visually stunning, with red, gold, and green hues.

The topping not only adds flavor but also transforms the cake into a centerpiece dessert, ready to impress at any table.

Tips and Variations

Flavor Twists

For a tropical twist, sprinkle toasted coconut over the topping. Pineapple chunks or kiwi slices can replace mango, offering variety. Blueberries or raspberries can substitute strawberries, adding tartness and color contrast.

Enhance the filling by adding a touch of citrus zest. Lemon or lime brightens flavors, making the dessert even more refreshing. Small adjustments create endless variations without losing the cake's essence.

Dietary Alternatives

For a vegan version, use dairy-free cream cheese and coconut whipped cream. Replace butter in the crust with coconut oil. Gluten-free graham crackers make the cake suitable for gluten-free diets.

These substitutions keep the cake creamy and fruity, making it accessible to a wide range of guests.

Serving and Storage

Serving Suggestions

Slice the cake with a sharp knife for clean edges. Wipe the blade between cuts for neat presentation. Serve chilled, paired with iced tea, sparkling water, or tropical smoothies.

For extra indulgence, drizzle honey or fruit syrup over slices. Add toasted nuts for crunch or serve with sorbet for contrast. These additions elevate the cake, making it suitable for casual afternoons or formal events.

Storage Tips

Store leftovers in an airtight container in the refrigerator for up to three days. The crust may soften slightly but remains delicious. For longer storage, freeze slices individually, wrapped in plastic and foil. Freeze for up to one month and thaw in the refrigerator before serving.

Freezing makes this cake ideal for preparing ahead of parties. Its creamy texture and fruity flavors hold up well after freezing.

Frequently Asked Questions

Can I use frozen fruit?

Yes, you can use frozen strawberries or mangoes, but it's important to thaw them completely and drain off excess liquid before adding them to the filling. Frozen fruit tends to release more water, which can make the filling watery and affect the cake's texture. To avoid this, spread the thawed fruit on a paper towel-lined tray for 10–15 minutes before folding it into the cream mixture. Fresh fruit, however, always provides the best flavor, firmer texture, and vibrant color, so use it whenever possible.

Why is my filling soft?

A soft filling usually means the cake hasn't chilled long enough. The cream cheese and whipped cream need at least four hours in the refrigerator to firm up, but overnight chilling gives the best results. Another reason could be overmixing after adding the whipped cream, which deflates the air and makes the mixture heavy. Always fold the whipped cream gently into the fruit mixture to keep the texture light. If your kitchen is warm, you can also place the cake in the freezer for 20–30 minutes before serving to firm it up without compromising flavor.

Do I need to bake the crust?

No, baking the crust isn't required for this recipe. The graham cracker, sugar, and butter mixture sets nicely when chilled in the refrigerator. That said, baking the crust for 8–10 minutes at 350°F (175°C) can add a deeper flavor and a crunchier texture, which some people prefer. If you want a quick no-bake version, chilling is more than enough. If you're hosting an event and want to guarantee that the crust holds firmly, a short bake is a good option.

Can I make the cake ahead?

Yes, this cake is perfect for making ahead of time. You can prepare it up to two days in advance,

which allows the flavors to develop and the filling to set completely. Keep it covered in the refrigerator to prevent it from absorbing other food odors. For best presentation, add the fresh fruit toppings and whipped cream just before serving so the fruit stays vibrant and doesn't soften or bleed into the frosting. If you're preparing for a large gathering, you can also freeze the assembled cake (without toppings) and thaw it overnight in the fridge before decorating.

Can mascarpone replace cream cheese?

Yes, mascarpone is an excellent alternative to cream cheese, though it creates a slightly different result. Mascarpone is richer and creamier, giving the filling a more indulgent taste and smoother texture. However, it doesn't firm up quite as much as cream cheese, so the filling may remain softer even after chilling. If you choose mascarpone, you may want to reduce the whipped cream slightly or chill the cake longer to achieve a firmer set. It's also helpful to keep the cake refrigerated until just before serving to maintain stability.

Conclusion

An easy strawberry mango cake is a refreshing dessert that blends creamy textures with fruity sweetness. The graham cracker crust adds crunch, the cream cheese filling balances richness and lightness, and the strawberries and mangoes create bursts of flavor. With simple preparation and vibrant presentation, this cake suits casual summer afternoons, dinner parties, or festive celebrations. Once you try it, the strawberry-mango pairing will make it a regular recipe in your collection.