How to Make the Perfect Strawberries and Cream Cheesecake Cake

Strawberries and cream cheesecake cake recipe is the perfect dessert for anyone craving beauty, richness, and a burst of fresh fruit flavor. This cake features soft pink strawberry layers wrapped around a creamy vanilla cheesecake center, all crowned with a fluffy cream cheese whipped frosting. It's not just stunning to look at, It's utterly unforgettable to taste.

In this article, I'll guide you step-by-step to create this show-stopping dessert from scratch using simple techniques that yield bakery-quality results right at home. Whether you're celebrating a birthday or hosting a weekend brunch, this strawberries and cream cheesecake cake recipe is sure to impress.

Table of Contents

Table of Contents

A Slice of Celebration: Strawberries and Cream Cheesecake Cake Done Right

A Childhood Love for Strawberries and Whipped Layers

Strawberries and cream cheesecake cake recipe always brings me back to my aunt's kitchen in Queens. Every June, for my cousin's birthday, she baked her signature strawberry layer cake topped with soft whipped cream. I'd perch on the stool by the window, watching the sunlight catch the glossy fruit topping, wishing I could sneak a slice before the party started. Years later, I found

myself wanting to recreate that same joy, This time with a little twist. Adding a cheesecake layer transformed that classic strawberry cake into something even more special, rich and structured yet still light and airy.

The cheesecake layer is what makes this Strawberries and cream cheesecake cake truly a celebration centerpiece. It adds a luscious richness that perfectly balances the fresh, fruity notes of strawberry puree. This recipe is a tribute to those lazy summer afternoons, blending nostalgia and elegance in one stunning dessert. If you love nostalgic flavor combos, my banana pudding cheesecake pudding is another crowd-pleaser that marries creamy textures with classic dessert memories.

Why This Cheesecake Cake Stands Out from the Rest

Strawberries and cream cheesecake cake recipe is about more than just stacking layers. It is a fusion of textures. The strawberry cake layers are tender and soft, thanks to the addition of sour cream and real strawberry puree. The cheesecake filling is incredibly smooth, infused with a light, delicate hint of vanilla.. And the frosting? It is a light, whipped cream cheese blend that adds airiness without overshadowing the cake or filling.

No need for fondant or complicated decorations here. A swirl of piped frosting and a crown of fresh berries is all it takes to make this cake ready for any celebration. The harmony of tangy cream cheese, sweet strawberries, and buttery cake keeps each bite fresh and exciting. If you are a fan of flavor contrasts and love layered cakes that bring both finesse and fun, check out my almond croissant cookie bars, layered with buttery crunch and creamy almond goodness.

Up next, we'll explore how to bake the perfect strawberry cake layers that hold their shape and flavor beautifully in every slice.

strawberries and cream cheesecake cake recipe decorated with piped frosting and fresh berries

Strawberries and Cream Cheesecake Cake Recipe Delight

No reviews

- Author: Aaron recipes
- Total Time: 8 hours
- Yield: 12 servings 1x
- Diet: Vegetarian

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Description

This strawberries and cream cheesecake cake recipe combines soft strawberry cake layers, a creamy vanilla cheesecake center, and light whipped cream cheese frosting. A dreamy celebration dessert that's as beautiful as it is delicious.

Ingredients

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Scale 1x 2x 3x

- ☐ VANILLA CHEESECAKE
- ☐ 24 oz (678g) cream cheese, room temperature
- ☐ 1 cup (207g) sugar
- ☐ 3 tbsp (24g) all purpose flour
- ☐ 1 cup (230g) sour cream
- ☐ 1 tbsp vanilla extract
- ☐ 4 large eggs, room temperature
- ☐ STRAWBERRY CAKE LAYERS
- ☐ 3/4 cup (168g) unsalted butter, room temperature
- ☐ 1 1/2 cups (310g) sugar
- ☐ 3/4 cup (173g) sour cream
- ☐ 2 tbsp strawberry extract
- ☐ 6 large egg whites, room temperature
- ☐ 2 1/2 cups (325g) all purpose flour
- ☐ 4 tsp (18g) baking powder
- ☐ ½ tsp salt
- ☐ 1/2 cup (120ml) milk
- ☐ 1/2 cup (120ml) strawberry puree
- ☐ 7–8 drops pink food color
- ☐ CREAM CHEESE WHIPPED CREAM FROSTING
- ☐ 16 oz (452g) cream cheese, room temperature

- ☐ 3 cups (720ml) heavy whipping cream, cold
- ☐ 1 1/4 cups (144g) powdered sugar
- ☐ 1 tbsp vanilla extract
- ☐ 6–10 strawberries, sliced
- ☐ 3 strawberries, cut in half
- ☐ Cook Mode Prevent your screen from going dark

Instructions

1. Preheat oven to 300°F. Line a 9-inch cake pan with foil.

2. Mix cream cheese, sugar, and flour on low speed.

3. Add sour cream and vanilla, mix until smooth.

4. Add eggs one at a time, mixing gently.

5. Pour into pan and place in water bath. Bake for 1 hour.

6. Turn off oven. Leave cheesecake in oven 30 minutes, then crack door for 30 more.

7. Cool completely, then chill for 5–6 hours.

8.

9. Preheat oven to 350°F. Grease two 9-inch cake pans.

10. Cream butter and sugar. Add sour cream and strawberry extract.

11. Add egg whites in two batches, mixing after each.

12. Combine dry ingredients. Combine milk and puree.

13. Add half the dry mix, then the milk mixture, then remaining dry.

14. Stir in pink food color. Divide batter between pans.

15. Bake 27–30 minutes. Cool, then remove and cool completely.

16.

17. Make frosting. Beat cream cheese until smooth.

18. Whip heavy cream, powdered sugar, and vanilla to soft peaks.

19. Fold whipped cream into cream cheese and beat until stiff.

20. Level cake layers. Place first cake layer, then frosting, then cheesecake.

21. Add another frosting layer, top with second cake layer.

22. Frost outside of cake, pipe swirls, and garnish with strawberries.

Notes

Store the cake in an airtight container in the fridge for 2–3 days.

Do not freeze the fully assembled cake, as the frosting texture may change.

For extra flavor, brush the cake layers with strawberry syrup before assembly.

- Prep Time:
- Cook Time:
- Category:
- Method:
- Cuisine:

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 700
- **Sugar:** 48.2 g
- **Sodium:** 403 mg
- **Fat:** 41.1 g
- **Saturated Fat:** 24.5 g
- **Unsaturated Fat:** 13 g
- **Trans Fat:** 0.8 g
- **Carbohydrates:** 69.6 g
- **Fiber:** 1.2 g
- **Protein:** 14.8 g
- **Cholesterol:** 168 mg

Did you make this recipe?

Share a photo and tag us — we can't wait to see what you've made!

Building the Strawberry Cake Foundation

Preparing the Strawberry Batter with Real Flavor

The first layer of magic in this strawberries and cream cheesecake cake starts with a soft, homemade strawberry cake that tastes as good as it looks. Begin by setting your oven to 350°F

and lining two 9-inch round pans with parchment paper. This helps the cakes release cleanly without sticking or tearing.

In a mixing bowl, cream the softened butter and sugar until the mixture is light and fluffy—this sets the base for a tender crumb. Next, mix in sour cream and strawberry extract, both of which boost flavor and moisture. For a more vibrant, natural taste, fold in fresh strawberry purée. To keep the texture light, gently fold in whipped egg whites at the end. This helps the layers stay soft and airy.

strawberries and cream cheesecake cake recipe ingredients flat lay on white surface

Combine the milk and strawberry purée in a separate bowl before adding it to the batter. This small step helps the mixture blend more smoothly. If you enjoy fruity bakes with bold flavor, my [matcha cookies strawberry recipe](#) also celebrates fresh berries in a creative twist.

Baking and Cooling for the Perfect Texture of Strawberries and cream cheesecake cake

In a clean bowl, sift the flour, baking powder, and salt to keep the batter light and lump free. Alternate adding the dry ingredients and the milk mixture to the batter, stirring slowly just until incorporated. A small drop of pink gel food coloring gives the cake a lovely blush tone, enhancing its look without changing the flavor.

Divide the batter evenly between the prepared pans and bake for 27 to 30 minutes. The cakes are ready when a toothpick inserted in the center comes out with just a few moist crumbs. Let the cakes cool in the pans for 10 minutes, then transfer to a rack. If needed, trim the tops flat with a serrated knife. For extra flavor, lightly brush the layers with strawberry syrup before assembling. And for a soft cake with a similarly nostalgic finish, try the layered [cake with reeses](#) recipe, a decadent twist that always impresses.

Crafting the Cheesecake Layer and Frosting

Building the Cheesecake Center from Scratch

What sets this cake apart is the rich layer of vanilla cheesecake tucked right between the strawberry cake layers. It's creamy, smooth, and just firm enough to slice cleanly.

To start, take a 9 inch round cake pan and line it with aluminum foil, pressing it into the edges and leaving a little overhang. This makes it easier to lift the cheesecake out once it's chilled.

Using a large bowl, gently combine softened cream cheese, granulated sugar, and a bit of flour on low speed until the mixture is smooth and well blended. Low and slow is key here. It keeps the batter dense and prevents air pockets that lead to cracks. Once the mixture is smooth, add in sour cream and vanilla. Blend gently, then mix in the eggs one at a time. You don't want to overwork the batter. Just stir until each egg disappears.

Pour the cheesecake mixture into the prepared pan. Set the cheesecake pan inside a larger baking dish, then carefully pour hot water around it to create a gentle water bath for even, crack-free baking. Bake at 300°F for about an hour. When the time is up, turn off the oven, leave the door shut, and let the cheesecake sit for half an hour. Then crack the door and give it another slow rest. Let it chill in the fridge for at least 5 hours or overnight for best results.

If you're a fan of rich, creamy desserts like this one, you'll love my banana pudding cheesecake pudding, Another dreamy, layered treat that never disappoints.

Making the Light Cream Cheese Frosting

For a balanced finish, the frosting is soft and whipped. Light enough to contrast the richness below. Beat the cream cheese until smooth. In a separate bowl, whip cold heavy cream with powdered sugar and a dash of vanilla extract until it reaches soft peaks. Once soft peaks form, fold it into the cream cheese gently, then whip again briefly to thicken.

This frosting holds its shape beautifully, spreads effortlessly, and is perfect for clean, elegant piping. Chill it until you're ready to frost and stack.

ol to enjoy its perfect texture and bright strawberry flavor. For another dessert that celebrates clean cuts and layered beauty, check out my raspberry ricotta cake which also features tender crumb and berry accents.

Layering and Decorating the Strawberries and cream cheesecake cake

Assembling with Precision for a Stunning Presentation

The strawberries and cream cheesecake cake recipe truly shines when assembled thoughtfully. Start by leveling your cake layers with a serrated knife to ensure each layer stacks evenly without wobbling. Place one strawberry cake layer on your serving plate or cake board. Spread a generous amount of the whipped cream cheese frosting evenly over the top, creating a smooth base for the cheesecake layer. Carefully center the chilled cheesecake layer on top of the frosted cake, pressing gently to secure it. Add another layer of frosting over the cheesecake before topping with the second strawberry cake layer.

If you notice any uneven edges, trim them carefully with a serrated knife to give your Strawberries and cream cheesecake cake a polished, professional look. Once all layers are stacked, apply a thin crumb coat around the entire cake. This seals in any loose crumbs and makes it easier to achieve a clean, smooth finish. Chill the cake for about 15 minutes to let the crumb coat set, then apply the final layer of frosting evenly.

This method not only locks in crumbs but creates a perfect canvas for decoration. For another visually striking layered dessert with smooth clean lines and rich fillings, check out my [tiramisu crepe cake](), which also expertly balances soft layers and creamy textures.

Decorating with Fresh Strawberries and Simple Flair

strawberries and cream cheesecake cake recipe sliced on a white plate with garnish

You do not need elaborate decorations to make this cake stand out. Using a piping bag fitted with a star tip, create rosettes or swirls of frosting along the top edge. Place halved strawberries neatly between the piped rosettes and arrange thin strawberry slices along the base for a vibrant fresh look. Finish with a light dusting of powdered sugar to add a delicate polished touch.

If you prefer a more rustic modern look, leave the sides of the cake semi naked to let the layers peek through, giving it a charming homemade feel. This type of cake stores beautifully in the fridge and slices neatly once it's fully chilled.

For another dessert that beautifully combines fresh fruit and creamy frosting, try my matcha cookies strawberry recipe, which offers a delightful contrast of bright flavors and tender textures.

Perfecting and Presenting the Final Layers of Strawberries and cream cheesecake cake

Timing and Storage for the Best Flavor

strawberries and cream cheesecake cake recipe cross section close up

Strawberries and cream cheesecake cake recipe really shines with proper chilling and storage. After assembling the cake, refrigerate it for at least one hour. This resting period allows the flavors to meld together beautifully and gives the frosting time to firm up, resulting in neater slices and a more composed texture. If you're preparing the cake for a party or special event, making it a day ahead only improves the flavor and presentation.

Wrap any leftovers tightly and keep them in the fridge for up to three days. When stored properly, the cake stays fresh, maintaining both its flavor and texture for multiple servings. Avoid freezing the fully assembled cake, as the whipped cream cheese frosting can lose its delicate texture and become watery upon thawing. If you enjoy making chilled desserts with layered richness, you might love the banana pudding cheesecake cups, which also hold up beautifully in the fridge.

Pairing and Serving Suggestions That Impress

While the strawberries and cream cheesecake cake recipe is a star on its own, a few thoughtful serving touches can take it to the next level. Serve slices chilled with a drizzle of fresh strawberry puree or a dollop of freshly whipped cream for extra indulgence and visual appeal.

Pair the cake with a lightly sweetened drink like iced tea or sparkling lemonade to balance the richness and refresh the palate. For a spring or summer celebration, consider offering my tiramisu crepe cake alongside, It provides a sophisticated coffee-flavored contrast that pairs beautifully with the bright strawberry notes of this Strawberries and cream cheesecake cake.

Serving and Celebrating in Style

Turning a Dessert Into a Celebration Centerpiece

Strawberries and cream cheesecake cake recipe transforms any occasion into a memorable celebration. Whether it's a birthday, holiday, or intimate gathering, this cake's layers of creamy cheesecake, airy whipped frosting, and soft Strawberries and cream cheesecake cake create an experience everyone will love.

Top the cake with halved strawberries, elegant swirls of piped frosting, and a light dusting of pink sugar for a simple yet refined finish. If you want another festive dessert with rustic charm and modern flavor, try my oatmeal cake with coconut frosting, Rich, textured, and sweet.

Making the Most of Every Slice of Strawberries and cream cheesecake cake

This cake deserves to be savored slowly. Slice it with a warm, clean knife for sharp, smooth edges that preserve each beautiful layer. Wipe the blade between cuts to keep slices neat and even. Each piece reveals a stunning cross section of strawberry cake, velvety cheesecake, and fluffy frosting.

Serve the cake chilled or slightly cool to enjoy its perfect texture and bright strawberry flavor. For another dessert that celebrates clean cuts and layered beauty, check out my raspberry ricotta cake , which also features tender crumb and berry accents.

Conclusion About Strawberries And Cream Cheesecake Cake

The strawberries and cream cheesecake cake is a true showstopper, blending the elegance of silky vanilla cheesecake with the nostalgic charm of homemade strawberry cake. This dessert is carefully layered with smooth frosting and fresh berries, turning every slice into a celebration. It is ideal for parties, birthdays, or simply enjoying a rich treat with loved ones.

What makes the strawberries and cream cheesecake cake recipe special is the way it balances texture and flavor. Each bite delivers fluffy Strawberries and cream cheesecake cake, rich cheesecake, and airy whipped frosting, Perfectly layered for a balanced, indulgent treat. Each element supports the others, making the entire cake cohesive and satisfying. Refrigeration time enhances the taste and presentation, while a clean slice reveals its beautiful layers.

strawberries and cream cheesecake cake recipe whole cake with whipped frosting and strawberries

If you love a dessert that blends nostalgia and sophistication, this strawberries and cream cheesecake cake recipe is perfect. Try it once and you'll understand why it has become a favorite. And if you want to explore more celebration-worthy sweets, my tiramisu crepe cake offers another layered masterpiece to impress your guests.

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Frequently Asked Questions About Strawberries and Cream Cheesecake Cake Recipe

Why do people like cheesecakes?

People love cheesecakes for their velvety texture and indulgent flavor. The strawberries and cream cheesecake cake recipe elevates the classic concept by adding layers of strawberry cake and whipped frosting. This fusion makes it not just creamy, but also fruity and visually stunning. If you enjoy desserts that blend comfort with elegance, this recipe is a must-try. For something similarly nostalgic and layered, check out my raspberry ricotta cake.

How do you describe a strawberry cheesecake?

A strawberry cheesecake is smooth, rich, and sweet with a bright berry profile. But the strawberries and cream cheesecake cake recipe adds extra texture and color with pink strawberry cake layers and fluffy cream cheese frosting. Every bite delivers softness, creaminess, and berry brightness. It is a complete dessert experience, not just a cheesecake.

What kind of cheese is best for cheesecake?

For any cheesecake including this strawberries and cream cheesecake cake recipe, full fat cream cheese is essential. It gives the cake structure and that classic creamy tang. Use cream cheese at room temperature for the smoothest mixing. This makes a huge difference in the final consistency and flavor of your cheesecake layer.

What is the best base for cheesecake?

Instead of a traditional cookie crust, this strawberries and cream cheesecake cake recipe layers cheesecake between two strawberry cakes. This approach makes each slice more balanced, flavorful, and ideal for serving at birthdays or holidays. If you like creative takes on layered bakes, my oatmeal cake with coconut frosting is another great combination of textures and flavors.