

Foodnity Recipes

Watermelon Cake: Refreshing Summer Dessert

20 min	20 min	8
Prep time	Total time	Servings
Easy	**American**	
Difficulty	Cuisine	

Ingredients

Main Ingredients

- [ ] 1 large seedless watermelon (about 10-12 lbs), sliced into 1-inch rounds
- [ ] 8 oz cream cheese, softened
- [ ] 1/4 cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 2 tbsp honey
- [ ] 2 tbsp fresh lime juice
- [ ] 2 tbsp chopped fresh mint
- [ ] Optional: fresh berries for garnish

For the Frosting

- [ ] 1 cup heavy whipping cream
- [ ] 2 tbsp powdered sugar
- [ ] 1 tsp lemon zest

Instructions

1. Place the watermelon rounds on a large cutting board, pat them dry with a paper towel, and set them in the refrigerator for at least 30 minutes.
2. In a mixing bowl, beat softened cream cheese, powdered sugar, and vanilla until smooth; fold in chopped mint.
3. Whip the heavy cream with powdered sugar and lemon zest until soft peaks form; gently fold this into the cream cheese mixture to create a light frosting.
4. Combine honey and lime juice in a small bowl; lightly brush each chilled watermelon layer with this syrup.
5. Begin stacking the layers: spread a thin layer of frosting on the first watermelon round, add the next round, and repeat until all rounds are stacked.
6. Cover the top and sides with the remaining frosting, smoothing with an offset spatula.
7. Garnish with fresh berries, a drizzle of honey, and a few mint leaves; chill the assembled cake for 10 minutes before serving.

Nutrition per serving

210 kcal	4 g	22 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the watermelon releases too much water, gently blot with paper towels before assembling.
- A light dusting of powdered sugar on the top adds a pretty finish.
- For extra sparkle, add edible flowers just before serving.