

Treasure Barrel

Watermelon Cake – Light Summer Dessert

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

Ingredients

Main Ingredients

- [ ] 1 large ripe watermelon (about 10-12 lbs), chilled
- [ ] 2 cups cold heavy whipping cream
- [ ] ¼ cup powdered sugar, sifted
- [ ] 2 tbsp honey
- [ ] 1 tbsp fresh lime juice
- [ ] Fresh mint leaves for garnish

Instructions

1. Place the watermelon on a cutting board, slice off the top and bottom, then cut the flesh into ½-inch thick rounds, keeping the rind intact as a bowl.
2. In a chilled bowl, beat the heavy cream until soft peaks form. Gently fold in powdered sugar, honey, and lime juice until smooth.
3. Start layering: place a watermelon round at the bottom, spread a thin layer of whipped cream over it, then add another round. Continue until you have 4-5 layers, ending with a watermelon slice on top.
4. Cover the entire cake with a thin coat of whipped cream (a crumb coat), chill for 10 minutes, then apply a final smooth layer. Garnish with mint leaves, a drizzle of honey, and a dusting of powdered sugar.

Nutrition per serving

180 kcal	2 g	22 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the watermelon is well-chilled; it slices cleaner and holds shape better.
- If the whipped cream becomes too runny, add a little more powdered sugar.
- For an extra floral note, add a splash of rose water to the frosting.