

Plate Dream

Watermelon Cake: Fresh Easy Dessert

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

Ingredients

Main Ingredients

- [ ] 1 large seedless watermelon, about 10-lb, sliced into 1-inch rounds
- [ ] 8 oz cream cheese, softened
- [ ] 1/2 cup honey
- [ ] 2 tbsp fresh lemon juice
- [ ] 1 cup heavy whipping cream, lightly sweetened
- [ ] Fresh berries for garnish (strawberries, blueberries, raspberries)
- [ ] A few mint leaves for aroma

Instructions

1. Wash the watermelon, pat dry, and using a sharp knife, cut off the ends, then slice into even 1-inch rounds; set aside on a tray.
2. In a bowl, beat the softened cream cheese with honey and lemon juice until smooth; gently fold in the whipped cream until the mixture is light and airy.
3. Place a watermelon round on a serving platter, spread a thin layer of the frosting over it, then layer another round on top. Continue stacking until you have 4-5 layers.
4. Cover the top and sides with the remaining frosting, smoothing it with an offset spatula for a clean finish.
5. Arrange fresh berries on top, drizzle a little extra honey, and garnish with mint leaves. Chill for at least 30 minutes before slicing.

Nutrition per serving

210 kcal	5 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the watermelon releases a lot of juice, gently dab the surface with a paper towel before frosting.
- For extra sweetness, add a touch more honey to the frosting.
- Serve immediately after chilling for the best texture.