



Long Livo

Watermelon Cake – Refreshing Summer Dessert

20 min

Prep time

Easy

Difficulty

20 min

Total time

American

Cuisine

8

Servings

Dessert

Course

Ingredients

Main Ingredients

- ☐ 1 large ripe watermelon (about 8-10 lbs), chilled
- ☐ 8 oz cream cheese, softened
- ☐ 1/2 cup powdered sugar
- ☐ 2 tbsp fresh lemon juice

- ☐ 1 tsp vanilla extract
- ☐ 1 cup heavy whipping cream, chilled

For Garnish

- ☐ Fresh mint leaves
- ☐ Extra powdered sugar for dusting

Instructions

- 1 Slice the watermelon into 1-inch thick rounds, then cut each round into even wedges; set aside on a tray.
- 2 In a mixing bowl, beat the softened cream cheese until smooth, then add powdered sugar, lemon juice, and vanilla; whisk until creamy.
- 3 In a separate bowl, whip the heavy cream to soft peaks, then gently fold it into the cream cheese mixture, creating a light frosting.
- 4 On a serving platter, arrange a layer of watermelon wedges, spread a thin coat of frosting, repeat layers until all pieces are used, finishing with a frosting layer on top.
- 5 Cover the cake with plastic wrap and chill for at least 1 hour; before serving, dust with powdered sugar and garnish with mint leaves.

Nutrition per serving

210 kcal

Calories

4 g

Protein

22 g

Carbs

12 g

Fat

Tips & notes

- If the watermelon is very watery, gently pat the slices with paper towels before layering.
- For added visual appeal, alternate red and pink watermelon slices.
- A drizzle of honey can be added to the frosting for extra sweetness, but it's optional.