

## Watermelon Cake



Refreshing, unexpected and a beautiful way to serve a watermelon, transformed to look like a cake. It's healthy and delicious too!

### Ingredients

- 1 whole seedless watermelon
- Coconut whip cream
- assorted fresh berries for garnish

### Instructions

1. Wash and dry the whole watermelon.
2. With a sharp knife slice the top and bottom off.
3. Standing upright begin removing the dark green rind all around.
4. Keep trimming the sides removing the light green rind underneath and trimming it into a nice cylinder shape.
5. Wipe and pat dry the cylinder with paper towels to remove excess moisture.
6. Place shaped and patted dry melon on serving platter.
7. Spread cold coconut whipped cream all over with a rubber spatula, top and sides. (regular whipped cream will also work)
8. Garnish with berries or other things of your choice.
9. At this point you can refrigerate it until ready to cut. You can place the whole platter into the refrigerator without covering it, but if you had a cake plate topper that would fit over the top, that would be fine.
10. If you have some of the "cake" remaining after cutting just refrigerate soon after so the whipped cream doesn't melt down, especially on a hot day.