

Choco Fever Dream

Watermelon Cake – Refreshing 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 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	4 g	22 g	12 g
Calories	Protein	Carbs	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.