

Helergon Kitchen

Watermelon Cake Recipe

Refreshingly simple watermelon cake perfect for sunny gatherings.

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

Ingredients

Main Ingredients

- [ ] 1 small seedless watermelon (about 4 lbs), cubed
- [ ] 2 cups heavy whipping cream, chilled
- [ ] 2 tbsp honey
- [ ] 1 tbsp fresh lime juice
- [ ] 2 tbsp powdered sugar
- [ ] Fresh mint leaves for garnish

Optional Toppings

- [ ] Thinly sliced strawberries
- [ ] Shaved white chocolate

Instructions

1. Slice the watermelon into 1-inch cubes, then place them in a colander and gently pat dry with paper towels.
2. In a bowl, whisk the heavy cream with powdered sugar until soft peaks form; set aside.
3. Combine honey and lime juice, drizzle over the watermelon cubes, and toss lightly to coat.
4. In a springform pan, spread a layer of watermelon cubes, then dollop a layer of whipped cream; repeat until the pan is full, ending with cream on top.
5. Refrigerate the assembled cake for at least 30 minutes to let flavors meld and the cake set.
6. Before serving, dust the top with a little extra powdered sugar, garnish with mint leaves, and optional strawberry slices.

Nutrition per serving

210 kcal	2 g	22 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the watermelon releases moisture after assembly, simply lift the top layer and let it sit uncovered for a few minutes.
- A quick spritz of lime juice over each slice adds a fresh spark right before plating.
- For extra crunch, sprinkle a handful of toasted pistachios on the garnish.