

Watermelon “Cake”



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE



Ingredients

- 1 large watermelon, refrigerated
- 2 cans coconut milk or cream, refrigerated for 24 hours
- 1-3 tablespoons powdered sugar (optional)
- 1 teaspoon vanilla extract, or contents of 1 vanilla pod
- Toasted almonds and fruit for decoration, such as strawberries and blueberries

Directions

1. Place a glass or metal mixing bowl in freezer for 5-10 minutes to chill. Carefully open the can and spoon out the thick layer of cream that will have separated from the liquid at the top of the can. Place into the chilled mixing bowl. Discard the liquid at the bottom of can, or save for another recipe.
2. Beat the cream on medium with a hand or stand mixer on medium speed for 2- 4 minutes, or until it becomes light and fluffy and small peaks form. Add sugar and vanilla and beat until just mixed. For best results, refrigerate for about an hour to cool off frosting.
3. Cut the round ends off the watermelon, then place the watermelon on one of the flat ends. Use a large knife to cut vertically around the rind on the sides so that it forms a cylindrical form.
4. Keep the watermelon in the refrigerator until ready to frost. Pat dry the sides of the watermelon to dry. Frost with the frosting, then decorate with desired toppings.

Notes

Avoid coconut milk with guar gum as an ingredient – it will not whip up as nicely.

Recipe from Cook Well Berkeley: Potlucks, Parties, & Picnics, Spring 2015