

Watermelon "cake"

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Ingredients:

"Frosting"

1 teaspoon unflavored gelatin
4 teaspoons cold water
1 1/2 cups heavy whipping cream
3-6 tablespoons sugar or sugar substitute
1 teaspoon vanilla



"Cake"

1 seedless watermelon (about the shape and size of a basketball)
1-2 pints fresh strawberries
1 cup blueberries

Instructions:

Place a metal mixing bowl and whisk or wire whip attachment for hand or upright mixer in the refrigerator. In a small pan, combine gelatin and cold water; let stand until thick, about 5 minutes.

Place over low heat, stirring constantly, just until the gelatin dissolves. Remove from heat and cool but do not allow to set. On medium speed, whip the cream, sugar, and vanilla until cream is just thickened. Reduce to low speed and gradually pour the gelatin over the cream, then increase speed to high and whip until stiff. Refrigerate until ready to use.

Remove the top and bottom of the watermelon and place flat on a clean towel. With a long serrated knife, removed the exterior rind. It may be necessary to remove the rind in sections. Carve watermelon so that it is flat and level on top and straight on the sides. Pat the watermelon dry and place on a platter or plate. Do not use a flat cake board as the watermelon will release juice.

Frost the watermelon with the whipped cream. Decorate the top and sides with sliced and whole strawberries and blueberries. Keep refrigerated until ready to serve.

TIP: slice the strawberries and place along the bottom of the "cake" to make a decorative border.