

Zucchini Bread Recipes

Watermelon Cake – Fresh Summer Dessert

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

Ingredients

Main Ingredients

- [ ] 4 cups watermelon, cubed and chilled
- [ ] 1/2 cup unsweetened coconut cream, chilled
- [ ] 1/4 cup almond flour
- [ ] 2 tbsp melted coconut oil
- [ ] 2 tbsp honey or agave syrup
- [ ] 2 tbsp fresh lime juice
- [ ] 1 tbsp finely chopped fresh mint

Optional Topping

- [ ] Extra mint leaves for garnish
- [ ] Thin watermelon ribbons

Instructions

1. Blend the chilled watermelon cubes with lime juice, honey, and mint until smooth; set aside.



2. In a bowl, combine almond flour, melted coconut oil, and a pinch of salt; press firmly into the base of a 9-inch springform pan to form an even crust.



3. Pour the watermelon puree over the crust, spreading evenly; smooth the top with a spatula.



4. Whip the chilled coconut cream until stiff peaks form; pipe a generous border around the cake's edge.



5 Refrigerate the assembled cake for at least two hours to set.



6 Before serving, garnish with extra mint leaves and delicate watermelon ribbons for color.



Nutrition per serving

210 kcal	4 g	20 g	13 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the watermelon is very watery, drain a little in a fine-mesh sieve before blending.
- For a firmer crust, chill the pressed almond base for 10 minutes before adding the puree.
- Adjust the sweetener to taste; ripe watermelons may need less honey.