



# WACKY HEALTHY WATERMELON CAKE

**CUISINE:** American

Are you looking for a refreshing and healthy treat that doesn't involve baking? Or a cake for someone who can't tolerate eating gluten or other baked goods? Well here it is my friends! A watermelon cake. Yes, it is really made with a watermelon (seedless), and it is very easy to put together.

## INGREDIENTS

- 1 large seedless watermelon
- 1 (12oz) container of Cool Whip lite
- 1/4 cup of organic blueberries
- 1/2 cup thinly sliced strawberries
- 1 (6oz) bag of sliced almonds

## INSTRUCTIONS

1. Set the Cool Whip on the counter for a good 20 minutes to soften. In a medium skillet over medium-high heat toast the sliced almonds until they turn slightly golden brown. Remove from the skillet and let cool. On a cutting board with a large knife start carefully trimming your watermelon.
2. After you remove the top and bottom stand it upright and start slicing the dark outer green rind off all the way around and make sure you see none of the light green rinds underneath showing either, take your time and start trimming and shaping it to look like a cake.
3. After you trim the watermelon pat the outer edges dry with a paper towel. Take a spatula and start icing the watermelon with the softened Cool Whip. Be sure to cover all areas and the top of the watermelon. Take a handful of sliced almonds and start patting them to the Cool Whipped sides of the watermelon. Cover all sides with the sliced almonds, but avoid the top which will be for the berries. Place the clean and dry berries in a fun arrangement on the top of the watermelon.
4. Store in the refrigerator until ready to slice and serve.