QUEEN
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PREP: 20 min
COOK:
SERVES: 12

Watermelon Cake with Sweet Coconut Cream, Figs & Berries

This spectacular watermelon cake by Lyndel Miller in her book 'Naked Cakes' is refreshing and makes a healthy alternative to a traditional celebration cake. It's perfect for a summer party – and there's no feeling guilty about going back for seconds.

Ingredients

Cake

1 whole 5 kg (11 lb) seedless ripe watermelon (see Note)

1 x punnet (250g) strawberries

2–3 figs, halved

Raspberries

Pomegranate seeds

Jasmine vine, to decorate

Sweet Coconut Cream

Method - Cake

STEP 1

Place the watermelon on a large chopping board. (This is going to get a little messy!) Make sure your board is secure by placing a damp cloth underneath it to prevent it slipping while cutting. Slice the top and bottom off the melon to create a flat top and base.

STEP 2

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Ingredients

2 x 400 ml (14 fl oz) tins full-fat coconut milk (refrigerated for 6 hours or more)

½ tsp Queen Vanilla Bean Paste

1 tbsp raw honey or pure maple syrup

Method - Cake

With the melon standing on one end, remove the rind, including the hard white flesh. (I find it easiest to cut into the melon on the white edge where the rind meets the pink fruit and cut out the circle that will be the 'cake'.) If your cutting is a little irregular, just trim the watermelon cake to achieve a uniform, cylindrical shape or as close as you can manage. Alternatively, you may like to cut the rind off in sections and trim to achieve the same cylindrical appearance. Pat the cake dry with paper towel, place it on a cake stand or serving plate and set aside.

STEP 3

Cut some of the strawberries in half lengthways. I love to keep the leaves attached for visual appeal – a little extra greenery looks so fresh. Pile on a few whole strawberries to make a sturdy layer. Now add the fig halves – they look best face-up and on a slight angle. Fill any gaps with strawberry halves, raspberries and a sprinkling of pomegranate seeds. Refrigerate until ready to serve. Just before serving you could scatter on a few jasmine blooms if you like, but I love the trailing nature of this plant, so just a little around the base of the cake also adds a pretty touch.

Method - Sweet Coconut Cream

STEP 1

Remove the coconut milk from the refrigerator and scoop the cream off the top, leaving the liquid behind. Place the coconut cream, vanilla and honey or maple syrup in a bowl and use a hand-held whisk to combine well. Refrigerate until ready to serve. Use it to fill or top the cake of your choice

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