

Watermelon Cake

Ingredients:

- 1 box white cake mix
- 1 (3 oz.) box of watermelon Jell-O powder (reserve 2 teaspoons for frosting)
- 1/2 cup watermelon puree
- 1/2 cup water
- 1/2 cup oil
- 4 eggs
- 1/2 cup mini semi-sweet chocolate chips (optional)
- red food coloring

Watermelon Cream Cheese Frosting

- 8 oz. cream cheese (softened)
- 1/2 cup unsalted butter (softened)
- 5 cups confectioners' sugar
- 2 teaspoons watermelon puree
- 2 teaspoons watermelon Jell-O powder
- red and green food coloring

Instructions:

Preheat oven to 350 degrees. Line the bottom of 2 eight inch round pans with wax paper, and spray the sides with cooking oil.

In the Bosch bowl with the whips, combine cake mix and Jell-O. Add water and oil; mix on medium speed. Add eggs, one at a time, beating well. Add watermelon puree and beat until blended. Add red food coloring a little at a time, until you reach desired color. Place chocolate chips and a teaspoon of flour in a ziploc bag; shake to coat. Fold the chocolate chips into the batter. Pour into pans and bake for 30-35 minutes.



In the Bosch bowl with the whips, beat cream cheese and butter together. Beat in watermelon puree. Gradually add sugar and Jell-O, beating until smooth. Color 1/3 of the frosting green, color the remaining 2/3 the same color as the cake.

This sweet mama adds some little tips to make sure your watermelon cake turns out picture perfect to. So don't miss out on those little seeds of knowledge below.

Things to Note:

- To make puree: Cut chunks from the center of a watermelon and remove any seeds. Put them in the Bosch blender or use a hand-held blender like a Bamix to puree
- Coat the Chocolate chips with flour to keep them from sinking.
- Trim the brown edges off the cake before frosting.
- Use pink frosting between the layers and on the top of the cake. Spread green frosting on the sides and outer edge of the top. Press mini chocolate chips on top for seeds.