

Watermelon Cake

Our watermelon cake is the perfect festive ending to a 4th of July bash or any summer barbeque. The flavors, although not fruity, are classic: red velvet cake to mimic the watermelons ruby glow, and fudge as a dark and delicious accent.

Serves approximately 12 people

What you will need:

Cake: one 8-inch round Red Velvet Cake or any cake of your choice

Icing: one ½ recipe Kaye’s Buttercream (see Bake) or House Buttercream (see Bake)

Filling: one recipe Matt’s Fudge (see Bake)

Decoration: ½ cup dark wafer chocolate to make pits

Colors: Green, yellow, neon pink and red liquid gel colors

Tips: #101 (Or #6 round), 102, and 104 petal tips

Miscellaneous: 8-inch round baking pan, 8-inch cardboard round, pastry bag, coupler, pastry cones, 1 half sheet pan, parchment paper or cellophane, turntable, metal spatula, optional metal scraper, and a 10-inch (or larger) base

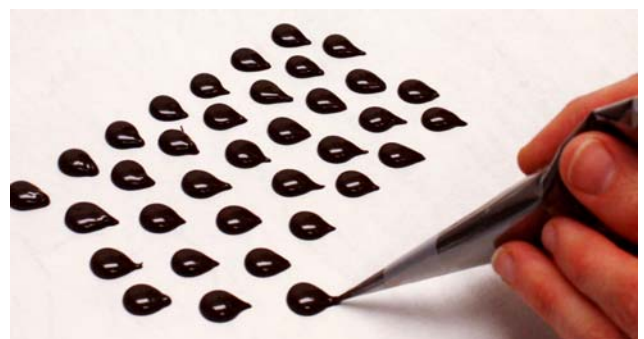
How to:



1. Bake the cake and let it cool completely. We baked this cake in two pans but feel free to bake in one higher pan. For best results, freeze for 1 hour or chill in the refrigerator for a few of hours. Prepare the buttercream and fudge.

2. Melt the dark wafer chocolate and pour it into a pastry cone. Cut a small-medium hole at the end of the cone. On a parchment (or cellophane) lined sheet pan (or work surface) pipe out approximately 30 watermelon seeds. To form a seed, hold the cone at a 45 to 75-degree angle to the work surface.

Rest the tip where you are going to begin piping the pit. Without moving the cone, apply light, consistent pressure. Once a bead has formed, decrease the pressure while dragging the tip downward, forming a “tail”. Pull the cone back over the tail and pull up to end the pit cleanly. Set aside to harden.





3. Using a serrated bread knife trim the dome off of the cake and cut the cake into 3 equal sized layers (or if baked in two pans, cut one layer in half and trim the other – place the larger layer in the middle). Center the cake on a cardboard base. If any part of the cake protrudes over the cardboard edge, trim it, ideally creating a 1/8-inch (no more than ¼-inch) distance between the cake's side and the cardboard edge.



4. Fill a pastry bag, with a coupler inside, with buttercream. Pipe a ring of buttercream around the edge of the bottom layer. Fill the reservoir you've created with between ¾ and 1 cup of fudge and spread it so it is level. For maximum stability, don't allow the fudge to extend above the border.

5. Place the second layer of cake on top of the first, making sure it is centered and level. Ring and fill the second layer as above. Center the third layer on top of the first two. Press gently with your hand to level the cake.



6. Place the filled cake in the center of the turntable or work surface. Place a small amount of icing on top of the cake (about ½ cup). With a metal spatula, spread the icing evenly over the entire top of the cake so that it extends about ½ inch over the edge all around. Use the excess icing that comes over

the edge to cover the sides. If the sides are not covered entirely, load your spatula with icing, invert it, and run the entire edge of the spatula along the side of the cake, from top to bottom. Reload the spatula as needed until the sides are covered.





7. Remove the excess icing, so you are left with a thin crumb coat. No icing should extend over the cardboard base. Chill the cake until the buttercream is set.



8. Reserve $\frac{1}{2}$ cup uncolored buttercream. Tint the remaining frosting: approximately $1\frac{1}{2}$ cups watermelon red (combine red and neon pink), $\frac{1}{2}$ cup lime green, $\frac{1}{2}$ cup dark green. Place the cake in the center of the turntable. Place approximately $\frac{3}{4}$ cup of watermelon red on top of the cake and with a metal spatula, spread the icing evenly over the entire top of the cake so that it extends about $\frac{1}{2}$ inch over the edge all around. Use the excess icing that comes over the edge to cover the sides. If the sides are not covered entirely, load your spatula with icing, invert it, and run the bottom edge of the spatula along the contour of the cardboard, being careful to keep the spatula upright. Reload the spatula as needed until the sides are covered.



9. Smooth the sides by holding the spatula upright against the side of the cake (the bottom of the blade should run along the cardboard edge) or use a metal scraper in the same manner. Slowly spin the turntable without lifting the spatula from the cake's surface. Remove any excess buttercream with the spatula. The icing can go up to but not over the cardboard round.

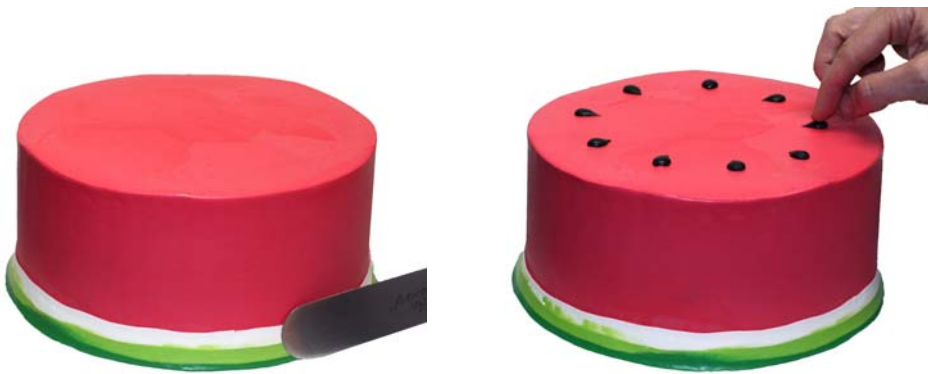


10. A lip of excess buttercream should form around the top edge of the cake. Use your spatula to gently sweep the excess buttercream toward the center around the entire circumference of the cake until the top is smooth and level.

11. Adhere the cake's cardboard base to a cake plate or other base. If the base is disposable or you are going to be traveling with the cake, use glue; otherwise, place the cake on the base you will be serving from.



12. Place the reserved white buttercream into a pastry bag with a coupler, and with a #104 tip, pipe a flat border, ¼-inch above the cardboard round, around the entire circumference of the cake. Place the reserved lime green buttercream into a pastry bag with a coupler, and with a #102 tip, pipe a flat border, directly below the white border. Place the reserved dark green buttercream into a pastry bag with a coupler, and with a #101 tip, pipe a thin border, around the bottom edge of the cake.



13. Run a metal spatula under very hot water, dry off, and gently run the tip of the blade around the bottom border of the cake. This will blend the three layers of color together. Place the watermelon seeds in a circle around the top of the cake and randomly around the sides.

14. Chill the cake until one to six hours before serving, depending on the temperature. For fullest flavor, we recommend serving our cakes at room temperature.

