

## Watermelon Birthday Cake

### Ingredients

1 large seedless watermelon

1 melon

3 slices of pineapple

2 kiwis

4 strawberries

1 cup of blueberries

Toothpicks

2/3 long skewers

Small cookie cutters in shapes (e.g. animals, stars, etc.)



### Method

1. Cut the two ends of the watermelon off and then cut in half.
2. Cut the rind off of the watermelon, trying to keep a round a shape as possible. This is probably best done by cutting it off in small pieces rather than all at once.
3. Level the top so it's flat (if needed) and trim the sides to make it nice & round. It should be approx. 3"/7.5cm in height.
4. Place this on the cake stand as it will make the base layer of the cake.
5. Cut the melon in the same way as the watermelon, cutting the ends & in half and then trimming to ensure it's cylindrical. Remove the seeds from the inside of the melon with a spoon.
6. This will form the second layer of the cake, and will be smaller in diameter than the base watermelon layer. It should be approx. 3"/7.5cm in height.
7. Using the second half of the watermelon, trim the same way as before and cut to 3"/7.5cm in height. Place the 2/3 long skewers vertically through the layers in order to keep them together and prevent them sliding off of each other.
8. Using the remaining watermelon and melon, and the pineapple, cut into slices to decorate.

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9. Use the cookie cutters of choice to cut shapes from these slices of fruit.
10. Stick these shapes to the sides of the tiers of the cake, as seen in the picture above, using toothpicks to stick them in place.
11. Cut the strawberries and kiwis and use to decorate around the cake base and on top, and line the blueberries along the top of the melon tier.