



Watermelon Cake

Adorable summer sheet cake tints the white cake pink with cherry gelatin powder, and adds chocolate chips to look like watermelon seeds. Frosted with green icing, it looks like the real thing!

Servings: 64 servings

Ingredients:

CAKE BATTER

INGREDIENT	WEIGHT	MEASURE
Water, cool approx. 72°F	3 lb 8.00 oz	7 cups
Cherry flavored gelatin powder	4 oz	2/3 cup
Gold Medal™ White Cake Mix (11132)	5 lb	1 box
Mini chocolate chips	6 oz	1 cup

ICING

INGREDIENT	WEIGHT	MEASURE
Gold Medal™ Ready-To-Spread Vanilla Crème Icing (11216)	2 lb 8.00 oz	4 cups
Green food coloring		1 1/4 tsp

Nutrition Information:

Serving Size: 1 Serving
Calories : 250 / Calories from Fat : 70 /

% Daily Value:
Total Fat : 7g 11% /
Saturated Fat : 4g 20% / Trans Fat : 0g /
Cholesterol : 0mg 0% / Sodium : 300mg 12% /
Total Carbohydrate : 43g 14% /
Dietary Fiber : 0g 0% / Sugars : 30g /
Protein : 2g /
Vitamin A : 0% 0% / Vitamin C : 0% 0% /
Calcium : 0% 0% / Iron : 4% 4% /

Exchanges: 1/2 Starch/ 0 Fruit/ 2 1/2 Other Carbohydrate/ 0 Skim Milk/ 0 Low-Fat Milk/ 0 Milk/ 0 Vegetable/ 0 Very Lean Meat/ 0 Lean Meat/ 0 High-Fat Meat/ 1 1/2 Fat/

Carbohydrate Choice: 3

*Percent Daily Values are based on a 2,000 calorie diet.
Nutrition values are calculated using the weights of ingredients.

Instructions:

BATTER

- Mix half of the water (3 1/2 cups) and all of the gelatin powder in mixer bowl until dissolved.
- Add cake mix. Mix on medium speed using paddle attachment 2 minutes.
- Add remaining water gradually while mixing on low speed.
- Stop mixer, scrape bowl and paddle. Mix 2 minutes on medium speed.
- Fold in chocolate chips using rubber spatula.
- Deposit batter into greased and floured full sheet pan and bake as directed below.

BAKE:	TEMP	TIME
Convection Oven*	300°F	27-32 minutes
Standard Oven	350°F	30-35 minutes

*Rotate pans baked in convection oven one-half turn (180°) at 13 minutes of baking.

FINISHING

- Mix vanilla icing and 1/4 tsp of the green food coloring with rubber spatula until well blended; frost top of cooled cake with green icing.
- Dip wooden skewer into remaining green food coloring and drag lengthwise across cake, creating irregularly spaced lines.
- Zigzag small spatula across the still wet green food coloring lines to create a watermelon rind design.
- Freeze cake for ease in slicing.