

Lone Star Fruit Cake

A delicious new way to enjoy cake with a savory twist!

1 watermelon, seedless, large-sized
1 cantaloupe, peeled and sliced
3 kiwis, peeled and sliced
1 Texas grapefruit, peeled
½ cup green grapes, seedless, halved
½ cup purple grapes, seedless, halved

Lay watermelon on its side onto a round tray or plate. With a large butcher knife, cut both ends off to form straight edges. Turn the watermelon so that it is sitting with the flat sides up and down. Carefully trim the rind off, shaping it into the shape of a round cake.

Arrange the sliced kiwis around the base of the watermelon in an upright position securing with toothpicks as you go around.

Place the peeled Texas grapefruit onto the top center portion of your watermelon, placing it to appear like a blooming flower.

Carefully alternate your halved green and purple grapes along the complete top edge of the watermelon securing with toothpicks.

Take half of your sliced cantaloupe and with a small peering knife, carve two pieces to resemble the state of Texas. Carefully secure your cut-outs onto the front and back of your watermelon with toothpicks.

Take the other half of your sliced cantaloupe and with a star shaped cookie cutter press firmly along the edges of the fruit to make five star cut-outs. Place one of the cut-outs in the center of the flowered grapefruit in the upright position and secure with toothpicks.

Take your four remaining star cut-outs of cantaloupe and place in-between your Texas cutouts on your watermelon and secure with toothpicks.

With any remaining fruit you can randomly arrange around your table setting as decorations.

Cover and refrigerate until ready to serve.

Servings: 8 to 10
Prep Time: 1 hour
Cook Time: 0 mins