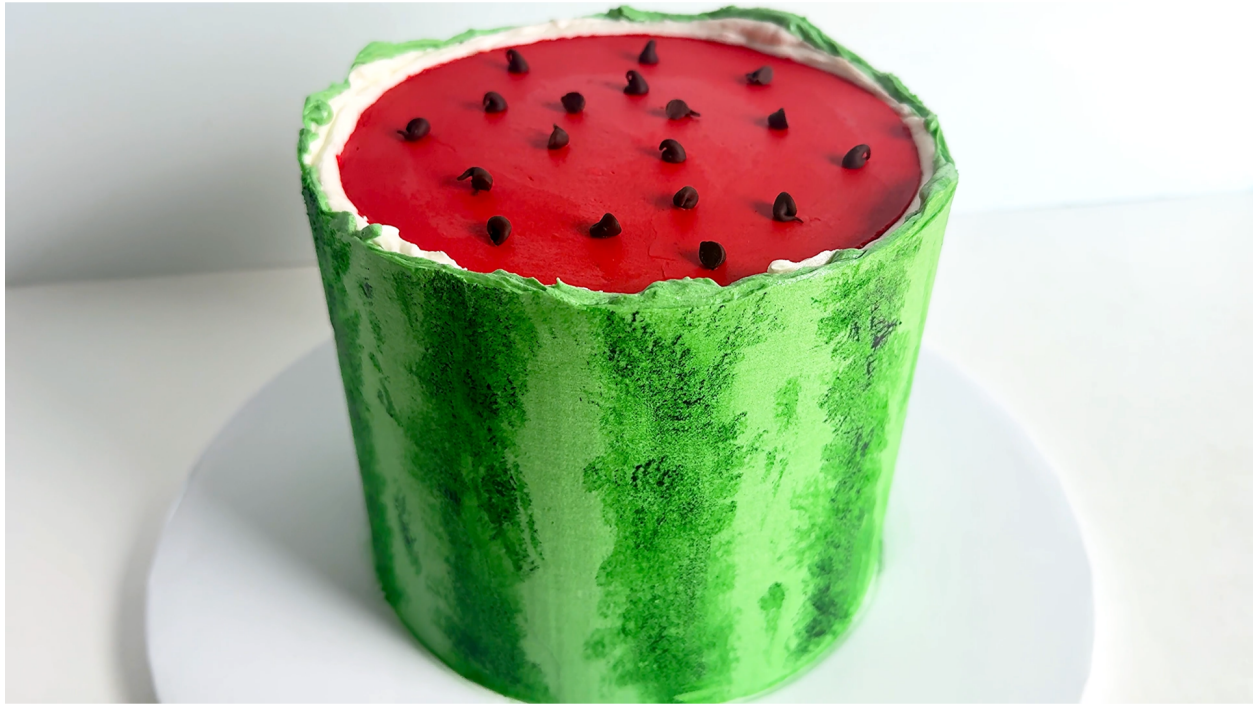


Sweet Summer Watermelon Layer Cake



A playful summer cake decorating tutorial perfect for birthdays, backyard BBQs, picnics, pool parties, and sunny celebrations.

Few desserts capture the feeling of summer quite like a fresh slice of watermelon. This colorful layer cake transforms a classic vanilla cake into a watermelon-inspired centerpiece that is guaranteed to bring smiles before anyone even takes a bite.

Using Chefmaster® Liqua-Gel Food Colors, you'll create vibrant watermelon tones throughout the cake, a realistic buttercream rind, and playful chocolate chip "seeds" that complete the look. The best part? This design is much easier to decorate than it appears.

Whether you're creating a summer birthday cake, bringing dessert to a backyard barbecue, or looking for a fun weekend decorating project, this watermelon layer cake is sure to become a seasonal favorite.



Why You'll Love This Cake

- Fun and colorful summer decorating project
- Beginner-friendly buttercream techniques
- Perfect for birthdays, BBQs, picnics, and pool parties
- Realistic watermelon-inspired finish
- Easy to customize with your favorite vanilla cake recipe

Create Your Watermelon Color Palette

For this cake, we combined four Chefmaster® Liqua-Gel Food Colors to recreate the fresh, vibrant shades of a watermelon.

Colors Used

- Chefmaster® Liqua-Gel Super Red
- Chefmaster® Liqua-Gel Bakers Rose
- Chefmaster® Liqua-Gel Leaf Green
- Chefmaster® Liqua-Gel Avocado

Super Red and Bakers Rose create the watermelon-inspired cake and buttercream filling, while Leaf Green and Avocado add depth and dimension to the rind.

Supplies You'll Need

For the Cake

- Three 6-inch or 8-inch cake pans
- Prepared vanilla cake batter
- Vanilla buttercream
- Offset spatula
- Bench scraper
- Cake turntable, recommended
- Chefmaster® Liqua-Gel Super Red
- Chefmaster® Liqua-Gel Bakers Rose
- Chefmaster® Liqua-Gel Leaf Green
- Chefmaster® Liqua-Gel Avocado
- Food-grade paintbrushes

For Decorating

- Mini chocolate chips or black sprinkles for watermelon seeds
- Food-safe clear extract or a small amount of vodka for painting
- Optional fresh mint leaves for serving

How to Make the Watermelon Cake

1. Prepare your vanilla cake batter according to your preferred recipe. Add equal amounts of Chefmaster® Liqua-Gel Super Red and Bakers Rose, then mix until you reach your desired watermelon shade.
2. Divide the batter evenly between your prepared cake pans. Sprinkle mini chocolate chips over the batter and gently fold or swirl them in to create the look of watermelon seeds.
3. Bake according to your cake recipe and allow the layers to cool completely before decorating.

Prepare the Buttercream Colors

1. Divide your vanilla buttercream into three bowls.
2. Leave one bowl white.
3. Color the second bowl using equal amounts of Super Red and Bakers Rose.
4. Color the third bowl using equal amounts of Leaf Green and Avocado.
5. Allow the colors to rest briefly before adjusting them, as Liqua-Gel colors may deepen over time.

Assemble the Cake

1. Level the cooled cake layers.
2. Secure the first layer to a cake board with a small amount of buttercream.
3. Spread the watermelon-colored buttercream over the layer and sprinkle with mini chocolate chips.
4. Add the next cake layer and repeat until the cake is fully stacked.
5. Cover the entire cake with a smooth layer of watermelon-colored buttercream. Leave the top red and chill the cake until firm.
6. Apply white buttercream around the outside of the cake, leaving the top exposed. Smooth with a bench scraper and chill until the white layer is firm.
7. Apply the green buttercream over the white layer, smoothing the sides one final time. Chill the cake completely before painting.

The thin white layer between the red center and green exterior helps create the look of a real watermelon rind when the cake is sliced.

Paint the Watermelon Rind

1. Add a few drops of food-safe clear extract or vodka to a small bowl. Mix in a small



amount of Leaf Green and Avocado until you reach a paintable consistency.

2. Dip a clean, food-grade paintbrush into the color mixture. A wide, flat brush works especially well for this design.
3. Paint vertical stripes along the sides of the cake, leaving approximately 1 inch between each stripe.
4. Stipple and soften the edges of each line to create a more natural watermelon rind texture.
5. Vary the width and shape of the stripes. They do not need to be perfectly even.

Add the Watermelon Seeds

1. Arrange mini chocolate chips or black sprinkles across the top of the cake to create the look of watermelon seeds.
2. Press them lightly into the buttercream so they stay in place without sinking too deeply.

Decorating Tips

- Chill between layers: Chill the cake before adding each new buttercream color to prevent the layers from blending together.
- Let the colors develop: Chefmaster® Liqua-Gel colors may deepen after resting. An immersion blender or gentle warming method can also help develop deeper shades.
- Choose the right sprinkles: Avoid using nonpareils inside the cake because their color may bleed during baking. Black or brown jimmies are a better alternative to mini chocolate chips.
- Keep the cake firm: If the buttercream begins lifting while you paint, return the cake to the refrigerator for 20 to 30 minutes.
- Start with a little color: Chefmaster® Liqua-Gel is highly concentrated, so add color gradually until you reach the shade you want.

Frequently Asked Questions

Can I use a different cake flavor?

Yes. Vanilla creates a neutral base that allows the watermelon colors to stand out, but you can also use strawberry, lemon, white chocolate, or another light-colored cake.

Can I make this cake ahead of time?

Yes. The cake can be assembled and decorated a day before serving. Store it covered in the refrigerator, then allow it to sit briefly at room temperature before slicing.

What can I use instead of chocolate chips?



Black or brown jimmies work well. Avoid nonpareils inside the batter because their color may bleed during baking.

Do I have to paint the rind?

No. You can create a simpler version by smoothing green buttercream around the cake and adding darker green buttercream stripes with a piping bag.

Can I use different shades of green?

Absolutely. Combining Leaf Green and Avocado creates a natural watermelon tone, but you can adjust the ratio to make the rind lighter or darker.

A Sweet Centerpiece for Summer

Bright, cheerful, and full of personality, this watermelon layer cake is made to stand out at summer celebrations. From the vibrant pink-red center to the white inner rind and textured green exterior, every slice captures the playful look of a fresh watermelon.

With Chefmaster® Liqua-Gel Food Colors, it's easy to transform a simple vanilla cake into a colorful seasonal centerpiece that looks just as fun as it tastes. No seeds required.