



No Bake Watermelon Cupcakes

SERVES MAKES 8

Ingredients

1 medium to large watermelon

2 cans of full fat coconut milk

2 Tbsp of maple syrup

2 tsp of vanilla

berries for garnish (optional)

round cookie cutter

pastry bag with decorative tips (optional)

Instructions

Place the two cans of coconut milk in the refrigerator for at least 6 hours to overnight. What will happen is the coconut milk will separate and the "cream" will rise to the top of the can and solidify. When it has chilled and separated you'll be able to scoop the cream out.

Cut the washed watermelon in half. Slice off both ends so that it's stable on the cutting board. Working with the first half, trim the rind off completely leaving a three to four inch round of watermelon. Using the cookie cutter, press down on a small section of the watermelon, creating a cupcake. Repeat until you have four cupcakes. Do the same thing for the other half of the watermelon. It's okay if you have to use a knife to trim them or round them out to be the same size. I had to do this with a couple of them.

Put the watermelon slices in the refrigerator on a plate to keep them cold.

When the coconut milk has had time to solidify, open the cans and scoop out the cream into a metal or glass bowl. Discard the liquid at the bottom of the can or reserve it for smoothies. Add in the maple syrup and vanilla. Mix on medium speed with a hand mixer until the cream is fluffy.

You can put the cream in a pastry bag and pipe it on top of the watermelon cup cakes, or just put big dollops on top for a more homemade look. Garnish with your favorite berries and serve. If you want, you can serve them in parchment cups so they resemble cupcakes.

*If the coconut cream begins to melt, simply put it back in the fridge to firm up. You may have to mix it again with a hand mixer to get the fluffiness back. It will keep for up to a week in the fridge.