

# Watermelon Pizza

Fresh watermelon pizza topped with berries, cream cheese sauce, and herbs. Perfect healthy summer dessert that's easy to make and refreshing!

5 min

PREP

5 min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

## Ingredients

- 1 watermelon
- 1 cup strawberry
- 1 cup blueberries
- 1 cup raspberry
- 1 tbsp honey

## Instructions

- 1 Prepare the watermelon base**

Cut the watermelon into 1-inch thick round slices using a sharp knife. Pat each slice completely dry with paper towels to remove excess moisture.
- 2 Make the cream cheese spread**

Combine 1 cup cream cheese, 1 cup honey, and 1 cup vanilla extract in a medium bowl. Whisk vigorously until the mixture is completely smooth and spreadable with no lumps.
- 3 Prepare the fruit toppings**

Wash and remove the green tops from strawberries, then slice into thin rounds about 1/4-inch thick. Rinse blueberries in cold water and pat completely dry with paper towels.
- 4 Assemble the pizzas**

Spread the cream cheese mixture evenly over each watermelon slice using a spatula, leaving a 1/2-inch border around the edges to create a crust effect.
- 5** Arrange the sliced strawberries and blueberries over the cream cheese spread in colorful sections, mimicking pizza toppings.

- 6 Sprinkle 1 tablespoon of chopped fresh mint leaves evenly over all the fruit toppings for freshness and color.
- 7 Refrigerate the assembled watermelon pizzas for 15-30 minutes until the cream cheese spread firms up slightly and holds the toppings in place.
- 8 Cut each watermelon pizza into 6 triangular wedges using a sharp knife or pizza wheel, wiping the blade clean between cuts. Serve immediately while chilled.

## Tips

Choose watermelon that feels heavy for its size and produces a deep, hollow sound when tapped with your knuckles.

Pat watermelon slices dry with paper towels before adding toppings to prevent excess moisture from making the pizza soggy.

Use a pizza wheel or very sharp knife to cut through the finished pizza cleanly without disturbing the toppings.

Chill all components separately before assembly to ensure the pizza stays refreshing and holds together better.

Mix cream cheese or yogurt with a small amount of powdered sugar instead of liquid sweeteners for better consistency.

Arrange toppings in sections like a traditional pizza for the most authentic and visually appealing presentation.

Serve on a chilled platter or cutting board to keep the watermelon from warming up too quickly.

Make individual mini pizzas for parties by using cookie cutters to create uniform smaller rounds from watermelon slices.