

WATERMELON STACK CAKE

Yield: 8 servings

Ingredients	Amounts
<i>Watermelon Molasses</i>	
Seedless watermelon	13 lb., 12 oz.
<i>Watermelon Butter</i>	
Watermelon puree, (from about 4 lb. watermelon)	8 cups
Lemon juice	¼ cup
Sugar	1 cup
Apple pectin	1 Tbsp. + 1 tsp.
<i>Cake</i>	
All-purpose flour	4 cups
Sugar	1 cup
Baking powder	1 Tbsp.
Cinnamon, ground	1 Tbsp.
Ginger, ground	1 tsp.
Cloves, ground	½ tsp.
Butter, melted	1 ½ cups
Buttermilk	1 ¼ cups
Watermelon Molasses	1 cup
Eggs, large	3 ea.
Vanilla extract	2 tsp.
Whipped cream (2 Tbsp. per slice)	½ cup

Method

1. *For the Watermelon Molasses:* Break down watermelon into chunks.
2. Puree in a food processor and strain through a fine mesh sieve over a receptacle. Press very gently on the solids for maximum extraction.
3. Transfer watermelon juice to a shallow pot and bring to a simmer over medium heat. Skim the surface and reduce flame to a low simmer.
4. Reduce the molasses by about 2/3, which takes about 4 hours depending on the pot used. Transfer to a smaller pot as this will prevent scorching around the sides. Simmer for about one more hour. The molasses is done when it has a thick syrupy consistency and a dark burgundy color.
5. Transfer to a sterilized mason jar or airtight container. Cool and refrigerate.
6. *For the Watermelon Butter:* Puree watermelon in a food processor.
7. Transfer puree to a non-reactive pot and add lemon juice. Bring to a simmer and reduce by half, about 2 ½ hours depending on pot being used. When done, it should have a maple syrup consistency and burgundy color.

8. Add sugar and bring temperature to 212°F, whisk in pectin, and continue to simmer for 5 minutes. Cool and transfer to a container and refrigerate.
9. *For the Cake:* Preheat oven to 350°F.
10. In a large bowl, mix dry ingredients together. Add the wet ingredients in a well in the middle of the dry ingredients. Fold together the dry and wet ingredients with a spatula, until a thick, homogenous batter is formed.
11. Using butter or pan spray, grease three 9" parchment-lined cake pans. If you do not have enough pans, bake the cakes in batches. Pour approximately 2¼ cups of batter in each pan. Gently tap the cake pans on a countertop to evenly distribute the batter.
12. Bake cakes for 20-25 minutes, rotating the pans halfway through the baking process. When done, they should be pale golden in color. Use a cake tester to verify. Transfer the pans to wire racks to cool for 20 minutes.
13. Once cooled, run a spatula around the edge of the cakes to free them from the pan and carefully invert them onto the racks. Remove the parchment paper from each cake. Cool for 3-4 hours.
14. *For Assembly:* Carefully slice each of the three cakes in half horizontally to create six total layers.
15. Using an offset spatula or pastry brush, liberally paint each layer with ¾ cup of *Watermelon Butter* and stack the layers on top of each other.
16. Dust the cake with powdered sugar, as desired, and serve with whipped cream.

Source: Magnus Young, Chef de Cuisine, Clif Family Winery and Bruschetta Food Truck