

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

Watermelon Pizza

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.