

Watermelon Cake

Ingredients:

1 (2-layer) white cake mix

1 package watermelon flavored Jell-O mix

1 1/3 cups seedless watermelon, cut from center and cut into 1-inch pieces

3 egg whites

1 Tbsp. vegetable oil

½ cup mini chocolate chips

No Taste Red Paste Food Coloring

Instructions:

1. Preheat oven to 350 degrees. Grease and flour cake pan.
2. In a medium bowl, mix together cake mix and Jell-o mix.
3. Pour chocolate chips in a small bowl. Add about a tablespoon of cake/Jell-o mixture to the chips and stir them around to coat thoroughly.
4. In a large bowl, beat watermelon, egg whites and oil until smooth.
5. Add cake/Jell-o mixture, half at a time, and mix until well blended.
6. Mix in food coloring until desired color is achieved.
7. Fold in chocolate chips.
8. Pour batter into prepared pans and bake until toothpick, inserted in the center, comes out clean. Baking times will vary. If using the Wilton Wonder Mold pan, bake for 50-60 minutes. If using other pans, check cake mix box for approximate times.
9. Remove from oven and cool in pan for 10 minutes.
10. Remove from pan and cool completely on a cooling rack.