

## Wheat League seeks cake creators

*Chocolate and zucchini make decadent pairing in this year's contest*

The Wheat League is looking for more participants to keep its cake contest going. With this year's decadent recipe ready to make mouths water, finding takers should be no problem. Maybe that's why there are more county fairs participating in the cake contest than in previous years.

Below, area bakers will find the Wheat League recipe for Chocolate Zucchini Cake and the accompanying Pro Ganache glaze. While the pairing of a summer squash and chocolate may sound odd to some, the zucchini adds a moist texture that perfectly complements the rich chocolate. Top it off with a rich ganache, and you have a dessert to please any chocolate lover... with enough "health food" to appease most health fanatics.

The recipe is also found on page 56 of the premium

book.

### WHEAT LEAGUE Chocolate Zucchini Cake

2 1/2 cups regular all purpose flour, unsifted  
1/2 cup cocoa  
2 1/2 teaspoons baking powder  
1 1/2 teaspoons baking soda  
1 teaspoon salt  
1 teaspoon cinnamon  
3/4 cup soft butter  
2 cups sugar  
3 eggs  
2 teaspoons vanilla  
2 teaspoons grated orange peel  
2 cups coarsely shredded zucchini  
1/2 cup buttermilk  
1 cup chopped walnuts or

pecans

Preheat the oven to 350 F

1) Combine the flour, cocoa, baking powder, soda, salt and cinnamon; set aside.

2) With mixer, beat together the butter and the sugar until they are smoothly blended.

Add eggs to the butter and sugar mixture one at a time, beating well after each addition. With a spoon, stir in vanilla, orange peel and zucchini.

3) Alternately stir the ingredients and the milk into the zucchini mixture, including the nuts with the last addition.

4) Pour batter into a greased and flour-dusted 10-inch tube pan or bunt pan. Bake

in the oven for about 50 minutes (test at 45 minutes) or until a wooden pick inserted in the center comes out clean. Cool in the pan 15 minutes; turn out on wire rack to cool thoroughly.

Glaze: Mix together 1 cup powdered sugar, 1-1/2 tablespoons orange juice, and 1/2 teaspoon vanilla. Drizzle over cake.

Pro Ganache:

1) 1 1/4 cup semisweet chocolate chips

2) 1 cup heavy cream

3) 1 teaspoon vanilla extract or flavor of choice

Place chocolate chips in a large bowl of a stand mixer. Let stand for a minute or two, and then stir with a whisk, or use paddle attachment for the mixer, to mix until smooth. Be sure



**Madison Combe competing in the 4-H measuring contest.**

to scrape the bottom of the bowl occasionally. Stir in the vanilla until well blended. Place a piece of plastic wrap directly on the surface, and allow cooling completely at room temperature, or in the refrigerator. Drizzle over the glaze.

FIRST PRIZE = \$35  
SECOND PRIZE = \$25  
THIRD PRIZE = \$15

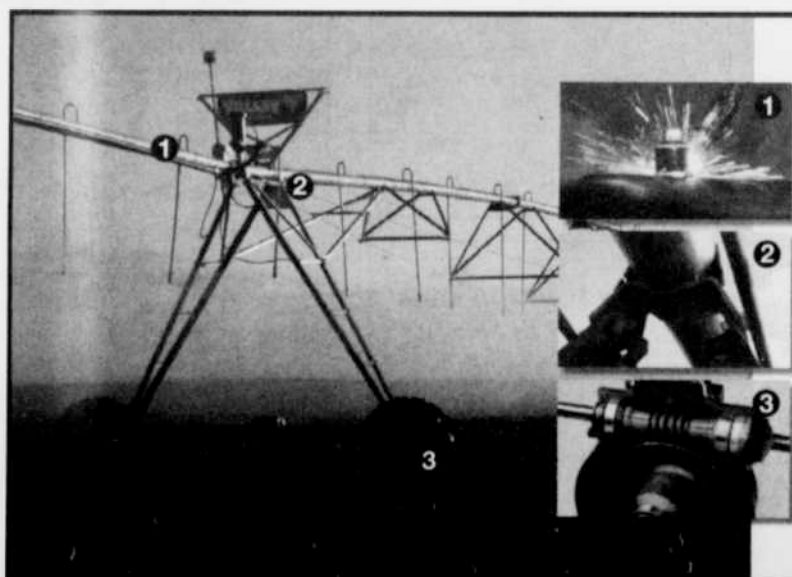
## Looking for the farmer's market?

*Find it at the fair*

It was such a hit last year that we decided to do it again.

The Willow Creek Farmer's Market will depart its usual location at Heppner City Park to be at the fair on Friday, August 17, from 10 a.m. to 2 p.m. The market vendors will have fresh fruits and vegetables, crafts and homemade goodies.

"Come enjoy the fair and pick up some homemade goods," says one farmer's market spokesperson.




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