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## Peanut butter cake Wheat League recipe this year

The Wheat League contest recipe for Peanut Butter Cake with Chocolate Frosting is featured on page 46 in the premium book. The recipe for the Junior Wheat League Muffin Contest for 7-13 year olds is also available. Fair superintendents are looking for more entries to keep the contest going. Also on page 46 is information about the Wheat League Harvest Picture contest.



Fair-goes looks over booths

## Get your spitters ready

Kids and adults are encouraged to get their spitters ready for fair.. The Watermelon Seed Spitting contest will be Wednesday at 1 p.m. Children of all ages (this includes adults) are welcome to participate. New this year, the first place winners in each category will receive a hat, second and third will receive t-shirts. Come participate and have a slice of Hermiston Watermelon. For more information see page 134 in the premium book.



### WHEAT LEAGUE

*Peanut Butter Cake*  
*with Chocolate Frosting*  
recipe by momswhothink.com

1 cup all-purpose flour  
1 cup plus 2 Tbsp. sugar  
3½ tsp. baking powder  
1 tsp. salt  
2 cups graham cracker crumbs  
¼ cup peanut butter  
½ cup shortening  
1 cup plus 2 Tbsp. milk  
1 tsp. vanilla extract  
3 eggs

#### Frosting Ingredients:

2 cups confectioners' sugar  
2 Tbsp. cocoa  
8 Tbsp. (1 stick) butter  
½ cup heavy cream  
½ cup peanuts, salted  
2 tsp. vanilla extract

1. Preheat oven to 375°F if baking with a metal dish; 325°F if using a glass dish.
2. Sift flour, sugar, baking powder, and salt together. Add graham cracker crumbs, peanut butter, shortening, milk, and vanilla.
3. Beat mixture with electric mixer on low until moistened, and then beat on medium for 2 minutes.
4. Add eggs and beat for 1 minute. Bake in greased 9-inch by 13-inch pan for 30 to 35 minutes. Do not remove from pan to cool.

#### Frosting Directions:

1. Mix all of the ingredients together. Pour into a saucepan and bring mixture to a boil.
2. Boil for 1 minute. Cool slightly.
3. With a wooden spoon handle, poke a few holes in the cake, and then pour the warm frosting over it.

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