Source: Oregon Wheat Growers League
1977 official cake recipe

Almond Butter Cake with Chocolate Frosting

Ingredients:

2/3 cup soft butter
1 3/4 cup granulated sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon almond extract

3 cups cake flour
1 teaspoon salt
2 1/2 teaspoons baking powder
1 1/4 cup of milk

Frosting:

1/3 cup melted butter
3/4 cup unsweetened cocoa powder
1 teaspoon vanilla extract
1/2 teaspoon almond extract
3 1/2 cups powdered sugar
1/3 – 1/2 cup milk

Note: You can use a knife, spoon, or spatula to apply your frosting. No piping or other decorative frosting is allowed.

Directions:

1. Using a handheld or stand mixer with a paddle attachment, in a large bowl, blend the butter, sugar, eggs, and flavorings together.
2. Then beat at high speed for 5 minutes until fluffy, scraping sides of bowl as needed.
3. In a separate bowl, sift the dry ingredients together.
4. On low speed, add dry ingredients and milk to creamed mixture alternately (beginning and ending with dry ingredients) until well blended.
5. Pour batter into two 9” round cake pans which have been greased and floured or lined with parchment paper.
6. Bake at 350 degrees for 20 -25 minutes, or until done. Allow cake to cool completely in the pans set on a wire rack before frosting.
7. **To make the frosting**: in a large bowl, gradually add cocoa to the melted butter until combined.
8. Slowly add milk and vanilla; beat until smooth.
9. Gradually beat in powdered sugar until desired consistency is achieved. Adjust with more milk or sugar if necessary. Whip at high speed for about 2 – 3 minutes until frosting is smooth and glossy.
10. Spread chocolate frosting between layers and on sides and top of cool cake.
11. Store cake in an air-tight container or cover with plastic wrap.