Chocolate Zucchini Cake

Ingredients

6 cups all-purpose flour

6 cups white sugar

2 1/4 cups unsweetened cocoa powder

2 tbsp baking soda

3 teaspoon baking powder

1 1/2 teaspoon salt

3 teaspoon ground cinnamon

12 eggs

4 1/2 cups vegetable oil

9 cups grated zucchini

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 3 9x13 inch baking pans.

1. In large stainless steel bowl, stir together the flour, sugar, cocoa, baking soda, baking powder, salt and cinnamon. Add the eggs and oil, mix well. Fold in the zucchini until they are evenly distributed. Pour into the prepared pan.
2. Bake for 50 to 60 minutes in the preheated oven, until a knife inserted into the center comes out clean. Let cool and sprinkle with icing sugar.