Chocolate Zucchini Cake for ~120

Ingredients

10 cups all-purpose flour

10 cups white sugar

5 cups unsweetened cocoa powder

3 1/3 tbsp baking soda

5 teaspoon baking powder

2 1/2 teaspoon salt

5 teaspoon ground cinnamon

20 eggs

7 1/2 cups canola oil

5 cups grated zucchini

10 cups apple sauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease (spray with cooking spray) and flour 6 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 & apple sauce 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.
* Fill 6 pans to bake. You can bake 4 at a time so will have to bake in two batches… the 2nd batch Heather can put in on Thursday morning…. Please let her know if that is needed. When cool cover with pan lids and leave on counter.