
Chocolate and pumpkin cake

Ingredients for 60 Portions

- ☑ 4 cups sugar, brown
- ☑ 2 cups vegetable oil, canola
- ☑ 4 cups whole milk, 3.25 %
- ☑ 12 cups pumpkin, canned
- ☑ 6 cups squash, raw
- ☑ 24 small eggs
- ☑ 17 cups grains, wheat flour
- ☑ 60 ml baking powder
- ☑ 60 ml baking soda
- ☑ 15 ml salt
- ☑ 30 ml cinnamon, ground
- ☑ 6 cups chocolate chips, semisweet chocolate

Santropol Roulant offers side dish options every day and clients can choose one of, a cup of fruit salad, a dry dessert or a side salad. For a small cost they can choose an extra side dish.

Instructions

Ingredients	60 portions	Instructions
Canola oil, non GMO	2 cups	Mix all the wet ingredients in a large mixing bowl.
Milk 3.25 %	4 cups	
Zucchini, raw, peeled and pureed	6 cups	
Eggs	24	
Pumpkin, pureed canned or fresh	12 cups	
Whole wheat flour	17 cups	Mix all the dry ingredients in a separate mixing bowl to the wet ingredients and mix well.
Sugar	4 cups	
Baking powder	60 ml	Preheat oven to 350 F or 180 C.
Baking soda	60 ml	Combine the dry ingredients into the wet ingredient, mix with spatula, but do not over work the batter as gluten will form and the cake will be become more like a bread.
Salt	15 ml	
Cinnamon	30 ml	Put in a greased baking tray of appropriate size and cook for 60 minutes.
Chocolate chips semi sweet	6 cups	