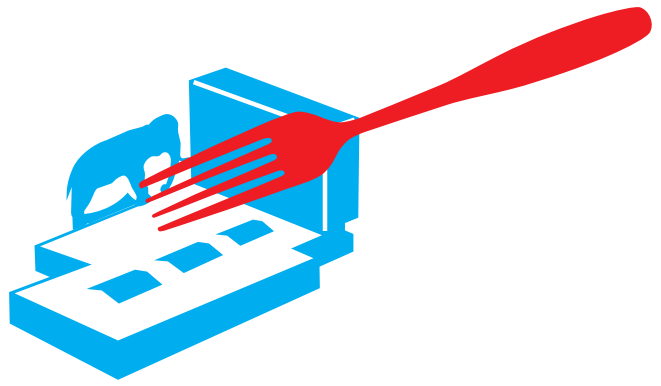


Recipe to build Elephant and Castle Shopping Centre



Ingredients

Chocolate Fudge Cake

525 g	plain flour
150 g	cocoa powder
1 1/2 tsp	bicarbonate of soda
150 g	ground almonds
525 g	soft margarine
525 g	soft light brown sugar
525 g	golden syrup
6	eggs
450 ml	milk
1	quantity of quick American frosting

Chocolate Crispies

50 g	butter or margarine
50 g	golden syrup
125 g	milk/white chocolate
75 g	cornflakes/rice crispies

Buttercream

200 g	butter or margarine
400 g	sieved icing sugar
1 kg	rolled icing
	flavouring and colouring as required

Method

- Grease and line a 30cm square cake tin. Sift the flour, cocoa powder and bicarbonate of soda into a large mixing bowl. Add the ground almonds, margarine, sugar, golden syrup, eggs and milk. Mix together with a wooden spoon, then beat for 1-2 minutes until the mixture is smooth and glossy.

- Divide the mixture equally between the prepared tins, smooth the tops and bake in the centre of a preheated oven, 160°C, 325°F, gas mark 3 for 45-50 minutes or until the cake springs back when lightly pressed in the centre.
- Turn the cake out of the tin, remove the paper and leave to cool on a wire rack.
- Spread the cake evenly with American frosting, swirling it attractively with a palette knife. Leave to cool.
- To make the buttercream, cream the fat, gradually add icing sugar and cream together.
- Add your chosen flavouring and colouring and set aside until you're ready to assemble the building.
- To make the chocolate crispies place the butter or margarine, syrup and chocolate in a pan and stir over low heat until melted. Add the cornflakes and mix well. Turn into a lined and greased 20cm sandwich tin and chill until set.

Assembly

- Make the chocolate fudge cake and cut into the shape of a castle. To do this cut a square out of the centre (approx 16cm x 16cm). This square is then cut into four and each piece shaped into a turret.
- Dye the icing pink and roll out. Cut out into elephant shapes and attach them to the sides of the castle using buttercream.
- Arrange the chocolate crispies to become the pavement for the internal courtyard and around the outside of the building.

Preparation time:	45 minutes
Cooking time:	40-45 minutes
Building time:	1 hour

This recipe was designed by Bowbons from Bromley by Bow Centre for Lift's Eat London event on Saturday 28 April, 2007.



Bowbons from Bromley by Bow Centre

Bowbons are a mixed group of all ages and abilities drawn together from a number of projects including Art East, Community Care and Public Art HNC to take part in Eat London. They are based at the Bromley by Bow Community Centre in Tower Hamlets.

The Bromley by Bow Centre provides services for the local and wider London community around health, learning, enterprise and employment. Food and art have always been a way of bringing people together and celebrating at the Centre, and the Eat London project has brought together a range of people who are all enjoying taking part. It's been a great way of encouraging people to work together, including the Centre staff and participants. The project has enabled the group to take risks and think on their feet. They are looking forward to eating London in Trafalgar Square, alongside other groups who have shared the same experience.



Bromley by Bow Centre participants

include: Diane, Kevin, Natasha, Ann-Marie, David Boyce, Andrew Dyson, David Howlett, Tyson Bushe, Lynette Lee, Anne Lloyd, Jim, Francine, Clare Palmier, Aleya Khanom, Momo Taj Begum, Sarah Smith, Michelle Deering, Joanna Henly, Wayne, Thomas Robins, James Burnett, Nisha, Nina, Lucy, Katie Bidecant, Sharon J Bidecant, Mandy Hogger, Louise Hogger, Daisy MacDonald and Razia Nasir.

Bromley by Bow Centre facilitator is:

Lee Parvin.

To see more landmark recipes from Eat London visit www.liftfest.org.uk

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