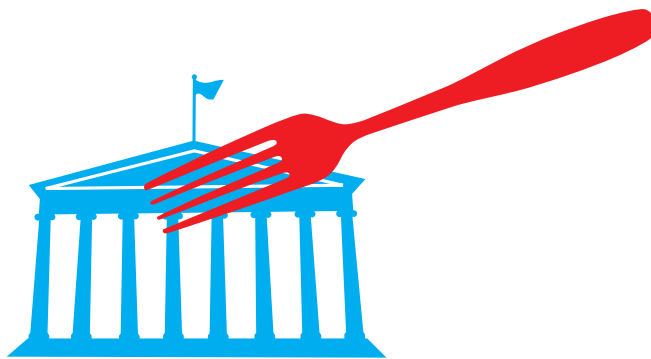


Recipe to build the British Museum



Ingredients

Sugar Dome:

2 packets sugar cubes
 icing

Brack Cake:

12 strong tea bags
900 g soft dark unrefined sugar
2 kg luxury mixed fruits
1.4 kg plain flour, sieved
9 tsp baking powder
9 tsp mixed spice
8 free-range eggs, lightly beaten
8 tbsp runny honey, warmed, for the glaze

Ginger Cake:

800 g plain flour
8 tsp ground ginger
4 tsp mixed spice
4 tsp bicarbonate of soda
200 g soft brown sugar
400 g margarine
600 g black treacle
200 g golden syrup
500 ml milk
8 eggs, beaten
200 g stem ginger

Method

- For the brack cake, grease and line a deep, loose-bottomed 30 x 30cm cake tin. Pour 1.7 litres boiling water onto the tea bags and press to get a strong brew. Add the sugar and stir until melted.

- Remove tea bags and add the mixed fruits. Cover and leave overnight.
- The next day, preheat the oven to 170°C. Mix the flour, baking powder and mixed spice in a large mixing-bowl. Beat the eggs into the fruit mix, then beat with the flour mixture until runny. Pour into your prepared tin.
- Bake for 1 hour then remove and pour the warmed runny honey over. Return to the oven for 10 more minutes.
- To make the ginger cake, sieve together flour, ginger, spice, bicarbonate of soda and a pinch of salt and stir in sugar.
- Melt margarine, treacle and syrup, beat in milk. Add beaten eggs when cool. Combine with flour mixture, add stem ginger.
- Pour into a greased deep 30 x 30cm cake tin. Bake at 150°C, for about 1 1/4 hours.

Assembly

For the frontage you will need:

- Place the brack cake in the centre. Cut the ginger cake in half and place each half either side of the brack cake. Cover with 1.5 kg of white rolled icing.
- Roll out sausage shape icing pillars for the roof detail. Place cake decoration balls for the gold features.
- For the domed roof, cover a round bowl (approx. 5 in) in cling-film and lightly oil. Place sugar cubes and hold in place with a blob of icing.

Preparation time: 30 minutes

Cooking time: 1 1/2 hours

Building time: 1 hour

This recipe was designed by The Factory for Lift's Eat London event on Saturday 28 April, 2007.



The Factory

The Factory Out of School Project offers quality childcare to parents and families, and provides a safe play environment for children.

The Eat London group, who call themselves The Food Factory, are made up of parents and children who socialise and work together. The children and young people at The Factory are involved in a range of play opportunities designed to help them discover and explore hidden skills, and to promote a greater understanding of their local community.

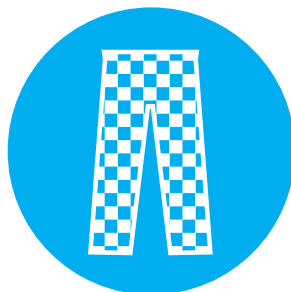
Food and cooking are integral activities at The Factory. The children are encouraged to develop a sound nutritional understanding, and also become familiar with the communal aspect of sharing food together. Through the Eat London project the children have discovered an awareness of other people and their city environment, and their parents can socialise and create supportive networks with each other.

The Factory's Eat London participants

include: Isaac Layton, Asta Bech Layton, Lara Bech Layton, Oskar Oades, Inken Oades, Michael Oades, Kinna Stallard, Zailia Forbes, Dharminder Singh, Marilena McSporrán, Robbie McSporrán, Carrie Anne Allsop, Amber Jane Allsop-Miller, Sidsel Bech, Tom Layton, Sebastian Hall, Kafyaat Kazeem, Freddie Hinds, Judith Ackrill, Joseph Skade, Vickie Skade and David Skade.

The Factory's facilitator is: Lee Parvin.

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



Lift

