Rysait | Recipe

Bisgedi 'Cerddorol'

200g menyn heb halen, wedi meddalu

200g unsalted butter, softened

200g siwgr caster gwyn

200g White caster sugar

1 wy

1 egg

400g blawd plain

400g plain flour

Torrwr siap nodau cerddoriaeth

Music notes shape cutters



1. Cymysgwch menyn a siwgr mewn bowlen gyda chwisg electrig i gael ansawdd hufennog. Peidiwch orweithio.
   Mix butter and sugar in a bowl with an electric whisk to get a creamy texture. Do not overwork.

2. Rhowch yr wy i mewn a'i gyfuno. Adiwch y blawd a chymysgwch ar gyflymder isel tan fod toes yn ffurfio. Rhoi'r toes mewn i bêl, lapio mewn cling ffilm a rhoi yn yr oergell am o leiaf 1 awr.
   Beat in the egg until combined well. Add flour and mix on low speed until a dough forms. Gather the dough into a ball, wrap in cling film and chill for at least an hour.

3. Cynheswch y ffwrn i 190c, ffan 170c, nwy 5. Tilyno y toes ar arwyneb gyda bach o flawd a rholio i fod yn 3mm o drwch. Torrwch y toes gyda torrwr siap nodyn cerddoriaeth, neu torrwch wrth law. Rhowch y bisgedi ar hambwrdd gyda phapur pobi.
   Preheat the oven to 190C, fan 170C, gas 5. Knead the dough briefly on a lightly floured surface, then roll out to 3mm thick. Cut the dough with music note shaped cutters, or by hand. Put the biscuits on a tray with baking paper.

4. Pobi am 12-14 munud, nes bod y bisgedi'n brown euraidd o gwmpas yr ymyl. Rhowch ar rac weiren i oeri.
   Bake for 12-14 munud, until golden brown at the edges. Put on a wire rack to cool.

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