Hufen Iâ Fanila

½ can 397g o laeth cyddwysedig wedi'i felysu
½ a 397g can of sweetened condensed milk



600ml hufen dwbl
600ml double cream

1 lwy de extract fanila
1 tsp vanilla extract

Rhowch y llaeth cyddwysedig, hufen a fanila mewn i bowlen fawr. Defnyddiwch chwisg electrig i gymysgu nes bod e'n drwchus, yn debyg i hufen tolch. Yna rhowch mewn i dun rhewgell, gorchuddio gyda haenen lynu a'i rhewi tan fod e'n galed.

Put the condensed milk, cream and vanilla into a large bowl. Beat with an electric whisk until thick and quite stiff, a bit like clotted cream. Scrape into a freezer container or a large loaf tin, cover with cling film and freeze until solid.

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Dilynwch gamau hufen iâ fanila a ychwanegwch y cynhwysion isod cyn rhewi i newid blas yr hufen iâ...



Follow the vanilla ice cream steps adding the ingrdients below before freezing to change the taste...

Siocled

60g powdr coco (Cocoa powder) a darnau bach o siocled (Choc chips)

Mefus

457g mefus ffres/fresh strawberries mashed
Lliwio bwyd coch (dewisol) / Red food colouring (optional)

Siocled Mintys

Dail mintys, extract peppermint, lliwio bwyd gwyrdd a darnau bach o siocled

Minty Mini-Chocolate Chip: Fresh minced mint leaves, peppermint extract, green food coloring, mini chocolate chips

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