Afalau Taffi | Toffee Apples

Digon i: 8	**Paratoi: 10 munud**	**Coginio: 10 munud**
Serves	Preparation	Cook



8 afal (Granny Smith)
8 apples
400g siwgr caster euraidd
400g Golden Caster Sugar
1 llwy te finegr
1 tsp vinegar
4 llwy bwrdd syryp euraidd
4 tbsp golden syrup

1. **Rhowch yr afalau mewn i bowlen a rhowch dŵr berw ar ben. Sychu yn drylwyr a thynnwch y coesyn i ffwrdd. Gwthiwch sgiwer pren neu ffon lolipop mewn i'r ochr ble oedd y coesyn.** Place the apples in a large bowl, then cover with boiling water.. Dry thoroughly and twist off any stalks. Push a wooden skewer or lolly stick into the stalk end of each apple.
2. **Rhowch bapur pobi ar hambwrdd a rhowch yr afalau ar hyn.**
   Rhowch siwgr mewn i badell gyda 100ml o ddŵr dros dymheredd canolig. Goginiwch am 5 munud tan fod y siwgr wedi toddi, yna ychwanegwch y finegr a'r syryp.
   Defnyddiwch thermomedr yn y badell a berwi i 150C. Os oes dim thermomedr gallwch brofi wrth arllwys tipyn o'r taffi mewn i fowlen gyda dŵr oer. Dylai'r taffi mynd yn galed yn syth ac yn rhwydd i dorri ar ôl cymryd allan (cadwch i ferwi os na). Put a sheet of baking paper and place the apples on this. Tip the sugar into a pan along with 100ml water and set over a medium heat. Cook for 5 mins until the sugar dissolves, then stir in the vinegar and syrup. Set a sugar thermometer in the pan and boil to 150C. If you don't have a thermometer you can test the toffee by pouring a little into a bowl of cold water. It should harden instantly and, when removed, be brittle and easy to break (if not continue to boil).
3. **Yn gweithio'n gyflym ac yn ofalus dipiwch yr afalau mewn i'r taffi a gadael i galedu. Adiwch mwy o addurn os hoffech.** Working quickly and carefully, dip each apple in the hot toffee then leave to harden. Add other deco if you'd like