Teisennau Pop | Cake Pops

Digon i: 12-14 | **Paratoi: 45 munud** | **Coginio: 20 munud**
Serves | Preparation | Cook

Teisen / Cake

100g menyn / butter
100g siwgr caster sugar
½ llwy te fanila / ½ tsp vanilla extract
2 wy / eggs
100g blawd hunan codi / self-raising flour

Eisin / Buttercream

75g menyn / butter
150g siwgr eisin / icing sugar
½ llwy te fanila / ½ tsp vanilla extract
1 llwy bwrdd llaeth / 1 tbsp milk
200g siocled gwyn, wedi toddi / white chocolate, melted







Cyswllt: 07849139353 | menter@micnpt.cymru | Rhif Cwmni 6156176

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1. **Rhagboethi'r ffwrn i 190C/170C ffan/nwy 5. Am y deisen seimio a rhowch bapur pobi mewn tun 20cm. Rhowch y menyn, siwgr a fanila mewn i fowlen a chymysgwch yn dda tan yn hufennog. Ychwanegwch y wyau yn araf, un ar y tro. Yna plygu'r blawd i mewn a chymysgwch yn dda. Rhowch y cymysgedd yn y tun a phobi am 20 munud, tan ei fod wedi codi ac yn euraidd. Gadael i oeri.**
   First make the cake. Heat oven to 190C/170C fan/gas 5. Grease and line the base of a 20cm sandwich tin. Place the butter, sugar and vanilla extract into a bowl and beat well to a creamy consistency. Slowly beat in the eggs, one by one, then fold in the flour and mix well. Tip into the cake tin and bake for about 20 mins until risen and golden brown. Set aside to cool completely.

2. **Am yr eisin cymysgwch y menyn a siwgr eisin tan lyfn. Adiwch y fanila a'r llaeth a chymysgwch eto. Pryd mae'r deisen wedi oeri, crymbl mewn i ddarnau mawr. Yna cymysgwch mewn gyda'r eisin. Cymerwch ddarnau o'r cymysgedd a chreu peli a rhowch ar hambwrdd. Rhowch ffon loli mewn i bob un a rhowch yn yr oergell am awr.**
   While the cakes are cooling, make the buttercream. In a large bowl or the bowl of stand mixer, beat the butter and icing sugar together until smooth, add the vanilla extract and milk and beat again. Once the cake is cooled, crumble into large crumbs. Add the butter cream and stir together. Take chunks of the cake mixture and roll into balls, transferring each ball to a lined tray or plate, push a lollypop stick into each, then put into the fridge for an hour to set.

3. **Toddi'r siocled gwyn yn y ficrodon, yn cymysgu pob 10 eiliad tan lyfn. Rhowch daenelliadau mewn bowlen. Cymerwch bob teisen pop a dipiwch mewn i'r siocled gwyn ac yna mewn i'r taenelliadau. Yna rhowch nhw i sefyll lan mewn mwg i sychu ar dymheredd yr ystafell am 1 awr, neu yn yr oergell am 30 munud.**
   Melt the white chocolate in the microwave, blasting it and stirring at 10 seconds intervals until smooth. Tip the sprinkles into another bowl. Take each of the chilled cake pops and dip into the white chocolate, allowing it to drip off a little over the bowl. Dip into the sprinkles, then stand upright in a mug to dry at room temperature for an hour, or in the fridge for 30 mins.