

CHRISTINGLE COOKERY – CANDLE CAKES

(Microwave recipe)

Ingredients

175g (6oz) softened butter or margarine

1 beaten egg

175g (6oz) caster sugar

175g (6oz) flour

pinch salt



- Put butter, sugar, eggs, flour and a little milk into a mixing bowl and beat together with a wooden spoon. The mixture should gently drop off the end of your spoon.
- Spoon the mixture into paper cases and put onto a tray suitable for the microwave.
- Cook on HIGH (600-700 watts) until cakes are well risen and look slightly moist on the surface. Leave to stand for 5 minutes and leave to cool on a wire rack.
- Decorate the cakes when cold.

To decorate

Either:

Use red and white fondant icing cut into candle shapes

Or:

Place a teaspoonful of white icing on each cake and decorate with a cherry or red, orange or yellow smartie on the end of the icing for a flame



COGINIO CRISTINGL – TEISENNAU CANNWYLL

(Resipi microdon)

Cynhwysion

175g (6oz) menyng neu fargarin (wedi'i feddalu)

1 wy wedi'i guro

175g (6oz) siwgr caster

175g (6oz) blawd

pinsiad o halen



- Rhewch y menyng, siwgr, wyau, blawd ynghyd ag ychydig o lefrith mewn bowlen gymysgu a'u curo'n dda gyda'i gilydd â llwy bren. Fe ddylai'r gymysgedd ddisgyn yn araf oddi ar flaen eich llwy.
- Rhewch y gymysgedd fesul llwyaid mewn casys papur teisennau bach a'u rhoi ar hambwrdd addas ar gyfer popty microdon.
- Coginiwch ar HIGH (600-700 watts) nes bydd y teisennau wedi codi'n dda ac yn edrych rywfaint yn llaith ar yr wyneb. Eu gadael i sefyll am 5 munud ac yna eu rhoi i oeri ar resel teisennau.
- Addurnwch y teisennau wedi iddyn nhw oeri.

I'w haddurno

Naill ai:

Defnyddiwch eising ffondant coch a gwyn wedi'i dorri fel siâp canhwylau

Neu:

Rhowch lond llwy de o eising gwyn ar ben pob teisen a'u haddurno â cheiriosen neu felysion smarties, coch, oren neu felyn wedi'u gosod ar eu pennau i gynrychioli fflam y gannwyl.

