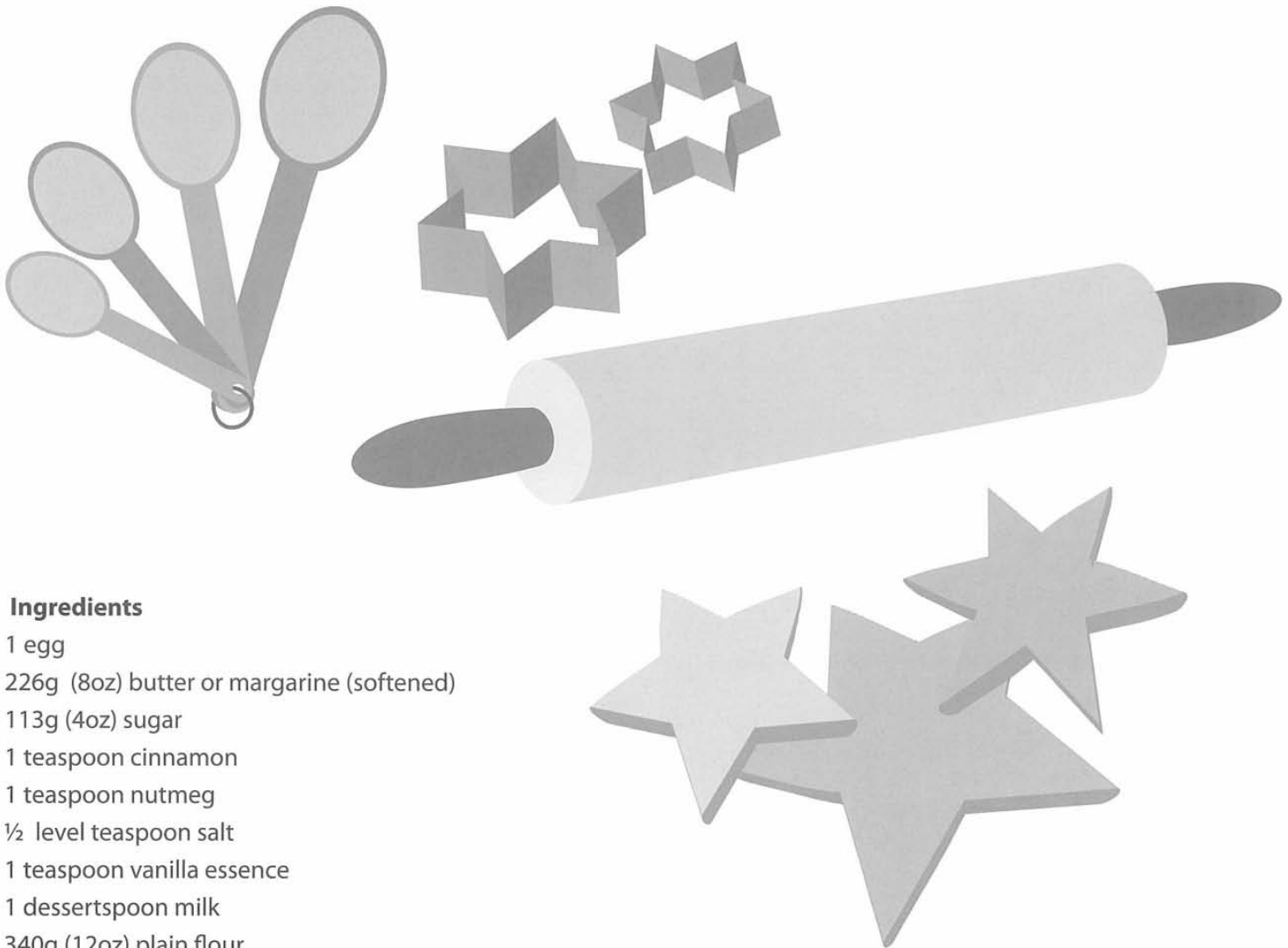


# CHRISTINGLE COOKERY – STAR BISCUITS



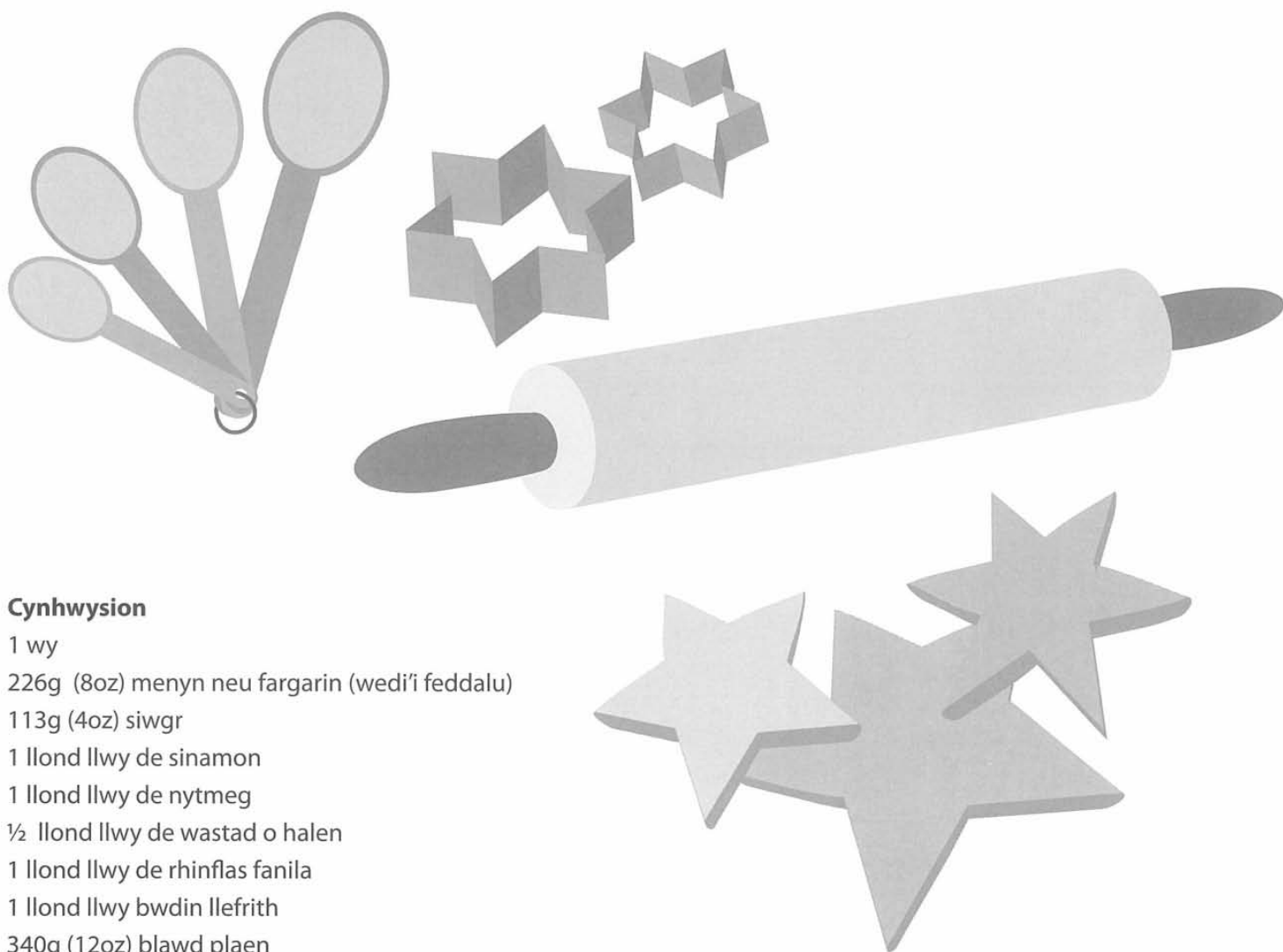
## Ingredients

1 egg  
226g (8oz) butter or margarine (softened)  
113g (4oz) sugar  
1 teaspoon cinnamon  
1 teaspoon nutmeg  
½ level teaspoon salt  
1 teaspoon vanilla essence  
1 dessertspoon milk  
340g (12oz) plain flour

- Put everything except the flour into a large bowl. (save some butter to grease the tin.)
- Add flour and mix to a dough with your hands
- Wrap the dough in greaseproof paper and put in the fridge to cool for a while.
- Grease the baking tin with the left over pinch of butter or margarine
- Take out the dough and give each child a piece the size of a ping-pong ball. Pat on a well floured the board until it is about 7mm (1/4 inch) thick. Cut into a star shape and place on the baking tray.
- If you want to hang the star on a tree, make a small hole at the top of each star with your little finger.
- Bake for 12 minutes at 180°C (350°F) or Gas mark 4, until slightly browned.
- Remove from the oven and leave to cool.
- When cool, tie a piece of ribbon or thread through the hole. Wrap in cling film to keep fresh until ready to hang on the tree.



# COGINIO CRISTINGL – BISGEDI SEREN



## Cynhwysion

- 1 wy
  - 226g (8oz) menyn neu fargarin (wedi'i feddalu)
  - 113g (4oz) siwgr
  - 1 llond llwy de sinamon
  - 1 llond llwy de nytmeg
  - ½ llond llwy de wastad o halen
  - 1 llond llwy de rhinflas fanila
  - 1 llond llwy bwdin llefrith
  - 340g (12oz) blawd plaen
- Rhowch bopeth, ar wahân i'r blawd, mewn bowlen fawr. (Cadwch ychydig o'r menyn i iro'r tun.)
  - Ychwanegwch y blawd a'i gymysgu'n does, â'ch dwylo.
  - Lapiwch y toes mewn papur gwrthsaim a'i roi yn y rhewgell i oeri am ysbaidd.
  - Irwch y tun crasu gyda'r mymryn menyn rydych wedi'i gadw.
  - Tynnwch y toes o'r rhewgell a rhoi darn maint pêl ping-pong i bob plentyn. Siapiwch y darn toes ar fwrdd sydd ag ychydig o flawd arno, nes ei fod tua 7mm (1/4 modfedd) o drwch. Torrwch y toes ar ffurf seren a'i osod ar y tun pobi.
  - Os hoffech chi hongian y sêr ar goeden, wedi iddyn nhw grasu, gwnewch dwll bach ym mhen pob un gyda'ch bys bach.
  - Eu crasu am 12 munud ar wres o 180°C (350°F) neu Farc Nwy 4, nes eu bod yn lliw euraidd.
  - Eu tynnu o'r ffwrn a'u gadael i oeri.
  - Wedi iddyn nhw oeri, clymwch ddarn o ruban neu edau trwy'r twll. Lapiwch y sêr mewn haenen lynu, i'w cadw'n ffres nes ei bod hi'n amser eu hongian ar y goeden.

