

GET YOUR BAKE ON!

DEWCH I
BOBI!

STRICTLY-THEMED
GLITTERBALL CAKE

CACEN PÊL GLITER
STRICTLY

Baking is super fun and creative, so it's a perfect fundraiser to do with children. If you're looking for inspiration, stick around to find out how to make this stunning Strictly-themed Glitterball Cake! / Mae pobi'n hwyl ac yn greadigol, felly mae'n weithgaredd codi arian perffaith i'w wneud gyda phlant. Os ydych chi'n chwilio am ysbrydoliaeth, dilynwch ein rysât i wneud y gacen Pêl Gliter drawiadol hon ar thema Strictly!

To make your own, you'll need:

I wneud eich cacen eich hun, bydd angen y canlynol arnoch chi:

EQUIPMENT / OFFER

A mixing bowl / Powlen gymysgu
Electric beaters / Cymysgydd trydan
A sieve / Rhidyll
Two domed, greased cake tins / Dau dun cacen hanner sffêr, wedi'u hiro
A wire rack / Rac weiren
A knife / Cylllell
A baking spatula / Sbatwla pobi
A cake stand, or a serving plate / Stand cacen, neu blât gweini
Rolling pin / Pin rholio

SPONGE INGREDIENTS CYNHWYSION Y GACEN

340g butter / 340g o fenyn
300g caster sugar / 300g o siwgr mân
6 large eggs / 6 wy mawr
375g plain flour / 375g o flawd plaen
3 tsp baking powder / 3 llwy de o bowdr codi
85ml milk / 85ml o laeth
2 tsp vanilla extract / 2 llwy de o rin fanila

TOGETHER, WE CAN
GYDA'N GILYDD,
GALLWN NI

BBCC
Children
in Need
Plant mewn
Angen



BUTTERCREAM INGREDIENTS CYNHWYSION YR HUFEN MENYN

150g softened butter / 150g o fenyn meddal
1 tsp vanilla extract / 1 llwy de o rin fanila
300g icing sugar / 300g o siwgr eisin
Black food colouring gel / Gel lliwio bwyd du

TO DECORATE I ADDURNO

Grey ready roll icing / Eisin rholio parod llwyd
Sprinkles and sweets / Sbrincis a melysion
Edible silver spray / Chwistrell arian fwytdawdy

MAKING THE CAKE / GWNEUD Y GACEN

- 1 Preheat your oven to 140 degrees celsius. / Cynheswch eich popty i 140 gradd Celsius
- 2 In your mixing bowl, beat together the butter and caster sugar until you get a light and creamy mixture. / Yn eich powlen gymysgu, curwch y menyfyn a'r siwgr mân gyda'i gilydd nes bod y cymysgedd yn ysgafn a hufennog.
- 3 Whisk in the eggs, adding a little at a time. Then add the vanilla extract. / Chwipiwrch yr wyau, gan ychwanegu ychydig ar y tro. Yna ychwanegwch y rhin fanila.
- 4 Sift in the flour and baking powder and fold into the mixture ensuring there are no lumps. / Rhidyllwch y blawd a'r powdrwr codi a'u plygu i mewn i'r cymysgedd gan sicrhau nad oes unrhyw lympiâu.
- 5 Divide it equally between your two greased cake tins. Bake it for 50-60 minutes, or until it's cooked through. If it gets a little dark, cover it with foil. / Rhannwch y cymysgedd yn hafal rhwng eich dau dun wedi'u hiro. Pobwch y cacennau am 50-60 munud, neu hyd nes byddan nhw wedi'u ceginio drwyddynt. Os byddan nhw'n tywyllu ychydig, rhowch ffoil i'w gorchuddio.
- 6 Remove cakes from the oven and let them cool down for 20 minutes before turning it out onto a wire rack to cool completely. This will take around an hour. / Tynnwch y cacennau o'r popty a gadael iddyn nhw oeri am 20 munud cyn eu troi allan ar rac weiren i oeri'n llwyr. Bydd hyn yn cymryd tuag awr.

WHILE THE SPONGE IS COOLING, YOU CAN MAKE THE BUTTERCREAM GALLWCH WNEUD YR HUFEN MENYN TRA BO'R SBYNJ YN OERI

- 1 In a clean mixing bowl, beat the butter, vanilla and icing sugar together until they are light and fluffy. / Mewn powlen gymysgu lân, curwch y menyfyn, fanila a siwgr eisin gyda'i gilydd nes eu bod yn ysgafn.
- 2 Add a drop of black food colouring to give it a lovely grey colour. / Ychwanegwch ddiferyn o liw bwyd du i roi lliw llwyd hyfryd i'r cymysgedd.

Don't forget to share pictures of your
Glitterball bakes with us / Cofiwch
rannu lluniau o'ch Peli Gliter gyda ni

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MAKING THE GLITTERBALL / GWNEUD Y BÊL GLITER

- 1 When the cakes have cooled, cut each cake in half horizontally, so that you now have four pieces of cake. / Pan fydd y cacennau wedi oeri, torrwrch bob cacen yn ei hanner yn llorweddol, fel bod gennych chi bedwar darn o gacen.
- 2 Take one of the rounded pieces of your cake and using a bit of buttercream, stick it to your cake stand or serving plate, rounded side down. Then spread some buttercream on the side that's facing upwards. / Cymerwch un o ddarnau crwn eich cacen a'i ludo ar eich stand cacennau neu'ch plât gweini gan ddefnyddio ychydig o hufen menyfyn, gyda'r ochr gron yn wynebu i lawr. Yna taenwch rywfaent o hufen menyfyn ar yr ochr sy'n wynebu i fyny.
- 3 Take the next piece (the other half of the piece you have attached to the board) and cut a hole in the centre. Place this piece on top of the other – it should be held in place by buttercream. Fill the hole with sprinkles and sweets. Add buttercream ready for the next layer. / Cymerwch y darn nesaf (hanner arall y darn rydych chi wedi'i ludo i'r bwrdd) a thorri twll yn y canol. Rhowch y darn hwn ar ben y llall – dylai hufen menyfyn ddal y cyfan yn ei le. Llenwch y twll gyda sbrincis a melysion. Ychwanegwch hufen menyfyn yn barod ar gyfer yr haen nesaf.
- 4 Take the next piece and cut a hole in the centre as you did previously. Add this to the top of the cake on the base to build it up. Add sweets into the hole and fill to the top. / Cymerwch y darn nesaf a thorri twll yn y canol fel y gwnaethoch gyda'r darn blaenorol. Rhowch hwn ar ben sylfaen y gacen. Ychwanegwch felysion at y twll a'i lenwi i'r top.
- 5 Put buttercream around the edge which is facing upwards, and add the final piece, creating a sphere with sweets hidden in the centre. / Rhowch yr hufen menyfyn o amgylch yr ymyl sy'n wynebu i fyny, ac ychwanegu'r darn olaf, gan greu sffêr gyda melysion wedi'u cuddio yn y canol.
- 6 To give it that Strictly Glitterball-look, cover the sponge with the rest of the buttercream and leave to set. / Er mwyn gwneud i'r gacen edrych fel Pêl Gliter Strictly, gorchuddiwch hi gyda gweddill yr hufen menyfyn a gadael i'r cyfan galedu.
- 7 In the meantime, roll your grey icing to 5mm thick and cut into squares. Stick these squares around the cake evenly, so that they cover the entire sphere. / Yn y cyfamser, rholiwch eich eisin llwyd i 5mm o drwch a'i dorri'n sgwariau. Gludwch y sgwariau hyn o amgylch y gacen yn wastad, fel eu bod yn gorchuddio'r sffêr cyfan.
- 8 For the final touches, make it nice and shiny by spraying the cake with your silver spray. / I orffen, chwistrellwch y gacen gyda'ch chwistrell arian er mwyn gwneud iddi sgleinio.

Fab-u-lous! Ffab-iw-lys!