

CHOCOLATE FRUITY VALE OF USK BISCUIT CAKES

Ingredients

125g of digestive biscuits

12g icing sugar, sifted

75g dark chocolate, broken into pieces

50g unsalted butter

40g local honeycomb

75g milk chocolate, broken into pieces

100g local soft fruit

How to make it

1. Place the biscuits in a large plastic food bag and roll with a rolling pin to crush finely. Mix with the icing sugar in a large bowl.
2. Melt the dark chocolate with the butter over a gentle heat and add to the biscuits with 15g of the honeycomb pieces and mix thoroughly.
3. Place into cases and chill for 15 minutes to set
4. Melt the milk chocolate in a basin set over a pan of simmering water.
5. Spread over the biscuit base and arrange the soft fruit over the top, pressing them lightly into the chocolate. Scatter with the remaining honeycomb pieces.
6. The flavour of these cakes will improve over a day...if you can wait that long!

Equipment

Saucepan

Plastic bag

Rolling pin

Small basins

Knife ,fork and spoon

Sieve

Cake cases

Baking tray

CACENNI BISGEDI FFRWYTH SIOCLED DYFFRYN WYSG

Cynhwysion

125g o fisgedi gwenith

12g siwgr eising, wedi'i ridyllu

75g siocled tywyll wedi ei dorri'n ddarnau

50g menynd heb ei halltu

40g diliau mêl lleol

75g siocled llaeth wedi ei dorri'n ddarnau

100g ffrwyth meddal lleol

Sut i fynd ati

1. Gosodwch y bisgedi gwenith mewn bag plastig mawr a rowliwch gyda rholbren er mwyn eu torri'n ddarnau mân. Cymysgwch y siwgr eising mewn powlen fawr.
2. Toddwch y siocled tywyll gyda menynd ac ychwanegwch y bisgedi gyda the 15g o ddiliau mêl lleol a chymysgu'r cyfan yn drwyadl.
3. Gosodwch mewn casynnau a'u gadael am 15 munud er mwyn caledi
4. Toddwch y siocled llaeth mewn basnd dros badell o ddŵr sy'n mudferwi.
5. Taenwch hyn dros y sylfaen bisgedi a gosodwch y ffrwyth meddal dros y top, gan eu gwasgu'n ofalus i mewn i'r siocled. Rhowch y darnau diliau mêl sy'n weddill dros y gacen.
6. Bydd blas y cacenni yma yn gwella dros ddiwrnod... os allwch chi aros cyn hired â hynny!

Cyfarpar

Sosban

Bag plastig

Rholbren

Basnau bach

Cylllell, fforc a llwy

Rhidyll

Casynnau cacenni

Hambwrdd pobi