



GROWING THE FUTURE
TYFU'R DYFODOL



Photo by: Steffan John

SNOWDROPS

One of the joys of the New Year is to spot the first glimmer of hope of spring. Nestling under hedgerows or on banks, peek out of the ground small green shoots of promise followed by beautiful brave snowdrops, their heads bowed away from the bitter wind, rain and snow.

The snowdrop or 'white milk flower', is a deep-rooted bulb that flowers from January until March. Here at the National Botanic Garden of Wales we have a good collection of snowdrop varieties – their scientific name is *Galanthus* the best place to look for them is in Springwoods, the Broadwalk and the Boulder Garden.

Children across Wales have traditionally welcomed the snowdrop into the world by singing a song:

*O Lili wen fach, o ble daethost di?
A'r gwynt mor arw ac mor oer ei gri?
Sut y mentraist di allan drwy'r eira i gyd?
Nid oes blodyn bach arall i'w weld yn y byd!*

Here is the English translation:

*Oh little snowdrop, from where have you come from?
With the wind so wild and how cold it's cry?
How did you venture out through all of the snow?
There isn't another flower to be seen in the world!*

SNOWDROP CAKES

These are a great thing to make on a cold winter's day. It also helps us to appreciate the delicate beauty of the snowdrop. Before making the cakes take a closer look at the markings of a snowdrop either from a real snowdrop or from a picture of one.

Never eat real snowdrops or their bulbs, only eat the icing snowdrops that you make.

Ingredients:

- Makes 18 small cakes
- 225g Sugar
- 225g Soft Welsh Butter or Soft Margarine
- 225g Self Raising Flour
- 3 Eggs
- 10 Drops Vanilla Essence
- Icing
- A block of ready to roll icing
- Green food colouring
- Fine paint brush
- Three cut out petals (optional)

Method:

1. Preheat the oven to 180°C or gas mark 4/5
2. Beat the sugar and the butter or margarine together in a bowl
3. Add the eggs and vanilla essence and mix
4. Fold in the flour
5. Either grease bun tins or place cupcake liners into bun tins
6. Divide the mixture between the individual bun tins or cake cases
7. Bake in an oven for 15-20 mins, remove when golden brown and a skewer inserted comes out clean
8. Allow to cool

Decorating the cakes:

1. Roll out the icing and cut out rounds that will fit over the small cupcakes.
2. Cut out the petal shapes, if you don't have a petal cutter just cut a pointed clover shape.
3. Make a tiny ball of icing and place in the centre of the petals.
4. Using the paintbrush and the food colouring, paint the green parts of the snowdrop inside the petals and at the base of the flower.
5. Place the flower onto the icing on the cupcake and decorate using the paintbrush and the green colouring.



If you have enjoyed making your snowdrop cakes, please do share with us using [@GTFCymru](#) and [#GrowingTheFuture](#).

Let's have fun with nature together!

GROWING THE FUTURE

The Growing the Future project at the National Botanic Garden of Wales is a five-year project to champion Welsh horticulture, plants for pollinators, the protection of wildlife and the virtues of growing plants for food, fun, health and well-being.

Whether you are a seasoned gardener, a fledgling grower or a budding beekeeper – we want to help provide training, information and support to you. For more information on the project's events and courses, please call **01558 667150**, email gtf@gardenofwales.org.uk or visit botanicgarden.wales/science/growing-the-future.

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