

Unscramble

HOW many words can you make out of these nine letters? Every word needs to include the centre letter, have four letters or more and not be a proper noun or a plural. You can only use each letter once.

A	E	O
P	T	L
D	U	P

Good – 28 words
Very good – 42 words
Excellent – 55 words

NOTE: We've used Chambers Dictionary to decide what words are acceptable.

Famous faces



THERE are three different faces that make up this picture.

They are a mixture of famous celebrities and travel names.

Can you figure out who the

eyes, nose and mouth in this picture belong to?

And don't worry if you can't guess them all, two out of three ain't bad!

ANSWERS 26 APR

Where in the world: Lalibela rock cut churches, Ethiopia

Pick the nation: Fiji

Whose mascot is this: Sourdough Sam - San Francisco 49ers (NFL)

1	2	8	4	9	7	6	5	3
3	9	6	1	8	5	4	7	2
4	7	5	3	6	2	1	9	8
6	5	7	9	2	4	8	3	1
2	1	3	6	5	8	9	4	7
8	4	9	7	3	1	5	2	6
9	6	2	5	1	3	7	8	4
5	8	4	2	7	6	3	1	9
7	3	1	8	4	9	2	6	5

Eyes on the pies



WELCOME to our inaugural pie recipe. Pies are such versatile foods, coming in a rainbow of colours and sweet and savoury flavours.

Viking Cruises has supplied today's recipe, the iconic Mississippi Mud Pie, which you can enjoy while sailing down America's great river.

We're still looking for more pie recipes, send yours to pie@traveldaily.com.au.

xx *Jenny*

Jenny Piper
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Mississippi Mud Pie

SERVES 20

INGREDIENTS

BASE

- 1 box brownie mix
- ##### CHOCOLATE SAUCE
- 230g unsweetened chocolate
 - ½ cup brown sugar
 - ½ cup heavy cream
 - ¾ cup cane syrup
 - 3 tbsp unsalted butter
 - 1 tsp vanilla extract

PRALINE MARSHMALLOW

CREAM

- 2 large egg whites, room temperature
- ½ cup light corn syrup
- ¼ tsp salt

- ½ cup icing sugar
- ½ tbsp praline liqueur

ASSEMBLY

- 1L butter pecan ice cream, softened
- 2 tbsp chicory coffee liqueur, such as Bittermens
- 110g Oreo cookie crumbs
- 110g candied pecan pieces

GARNISH

- ½ cup heavy cream, whipped
- 110g Oreo cookie crumbs
- 110g candied pecan pieces
- 60g white chocolate shavings

METHOD

Base: Prepare the brownies according to package directions in a 2-inch-deep baking pan; cool in pan to room temperature.
Chocolate Sauce: Melt chocolate in double boiler, stirring until smooth. Add brown sugar, cream and cane syrup; reduce heat to low; stir until smooth and blended; remove from heat. Add butter and vanilla, stirring until completely combined. Set aside.
Praline Marshmallow Cream: Beat egg whites, corn syrup and salt with an electric mixer on high 4-5 minutes until soft peaks form. Reduce speed to medium; beat in icing sugar until completely combined. Reduce speed to low; beat in liqueur. Set aside.
Assembly: In a large bowl, combine ice cream, chicory coffee liqueur and half of chocolate sauce; set aside. Spread a layer of marshmallow cream on top of brownies, sprinkle with half of Oreo crumbs and candied pecans. Spoon ice cream mixture on top about 1 inch (25 mm) thick; smooth top. Repeat layers. Freeze until firm (at least 2 hours).
Plating: Serve slices with remaining chocolate sauce and whipped cream, garnished with Oreo crumbs, candied pecan pieces and white chocolate shavings.