

## 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.

R	I	C
Y	H	N
E	M	A

Good – 24 words  
Very good – 36 words  
Excellent – 47 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 15 FEB

Where in the world: Alhambra, Granada, Spain

Pick the nation: Korea

Whose mascot is this: Keggy the Keg - Dartmouth University Big Green (college football)

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

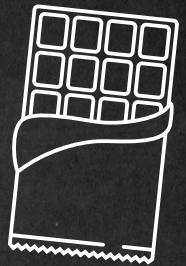
## Get your chocolate fix

IT'S hard to go past a brownie for your chocolate fix, and this recipe comes from Taste Fiji, a local family-run cafe in Nadi.

The cafe is known for their decadent sweet bar and barista coffee.

Until borders open and you can enjoy the real deal, here's the recipe to make your own.

Make sure to send your recipes to [chocolate@traveldaily.com.au](mailto:chocolate@traveldaily.com.au).



xx *Jenny*

Jenny Piper  
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## Coconut Chocolate Brownie

### INGREDIENTS

- 250g butter
- 500g brown sugar
- 125g cocoa
- 4 eggs
- 1 teaspoon vanilla extract
- 100g desiccated coconut

### METHOD

Line a 24cm square cake tin with baking paper and preheat the oven to 180°C.

In a small saucepan gently melt the butter with the sugar. Add the cocoa and mix well.

In the bowl of an electric mixer beat the eggs and vanilla until light and fluffy.

Pour the chocolate mixture and coconut into the eggs, mix until well combined.

Turn the batter into the prepared cake tin.

Bake for 40 minutes, the centre will still be a little soft which is as it should be.

Allow to cool and then cut into 16 pieces. Enjoy!