

Fun For Your Commute

U G R O A V Q S' K F Y K N Q S C G A L
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G O T Z N Q K R O A T Y V Y U H Y,
- - - - -

F Y K N Q S C G A L G O T Z N Q K
- - - - -

R O A Y I V Q W Y.
- - - - -

Clue: K equals T

Unscramble the following word
ACDEEINORST

Recipe Corner from the staff at WCTA

Chocolate Brownies

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| ¾ C. all-purpose flour | ¾ C. baking cocoa |
| ¼ t. salt | ½ C. butter, cut in pieces |
| ½ C. granulated sugar | ½ C. packed brown sugar |
| 3 large eggs, divided | 2 t. vanilla extract |
| 1 C. chopped pecans | ¾ C. white chocolate morsels |
| ½ C. caramel ice cream topping | |
| ¾ C. semi-sweet chocolate morsels | |

Preheat oven to 350° F. Grease 8-inch square baking pan.

Combine cocoa, flour and salt in small bowl. Beat butter, granulated sugar, and brown sugar in large mixing bowl until creamy. Add 2 eggs, one at a time, beating well after each addition. Add vanilla extract, mix well. Gradually beat in flour mixture. Reserve ¾ cup batter. Spread remaining batter into prepared baking pan. Sprinkle pecans and white chocolate morsels over batter. Drizzle caramel topping over top. Beat remaining egg and reserved batter in same large bowl until light in color. Stir in semi-sweet morsels. Spread evenly over caramel topping.

Bake for 30 to 35 minutes or until center is set. Cool completely in pan on wire rack. Cut into squares.

Answers

If you can't be thankful for what you receive, be thankful for what you escape.

Considerate