

Puzzles and may contain spelling errors

a	l	v	n	r	e	t	t	a	p	t	s	s	c	r	o	l	l
t	c	a	l	a	c	q	u	e	r	l	u	b	d	g	k	d	l
a	i	r	o	t	t	i	p	p	i	n	g	r	p	d	c	i	e
w	r	n	y	n	g	v	t	o	m	l	y	u	e	c	e	p	s
e	a	i	w	l	n	t	s	e	a	b	t	s	y	x	l	d	n
c	r	s	l	a	i	c	u	y	r	b	i	h	t	t	f	o	u
l	r	h	h	e	r	c	o	u	y	g	a	e	t	a	y	t	m
v	h	e	s	w	e	e	s	n	n	s	n	s	n	n	l	e	n
i	a	i	s	l	t	h	z	s	t	d	l	r	e	o	f	r	f
g	l	l	g	c	t	s	w	a	e	o	s	c	n	c	t	t	l
d	n	t	u	h	e	i	i	r	l	g	u	d	g	o	o	i	o
c	g	i	r	e	l	n	o	f	o	g	o	r	n	m	u	a	a
g	n	i	l	p	p	i	t	s	n	l	g	l	i	m	a	r	t
t	i	n	t	b	c	f	g	s	e	c	o	n	d	a	r	y	e
l	d	a	s	n	m	x	i	h	a	r	l	c	n	l	t	t	d
r	a	p	g	n	i	u	q	i	t	n	a	t	e	h	e	e	g
s	h	t	i	n	r	a	c	a	g	s	n	e	l	b	r	a	m
t	s	o	k	l	r	f	p	s	s	n	a	k	b	l	t	i	f

acrylics	lettering
analogous	marble
antiquing	munsell
basecoat	oils
blending	paint
brushes	pattern
color wheel	primary
comma	scroll
contour	scumbling
cresecent	secondary
designs	shading
dip dot	stain
drybrush	stippling
extender	tertiary
fauxfinish	tin
floated	tint
fly fleck	tinware
glaze	tipping
goldleaf	tone
highlights	value
ink	varnish
lacquer	wash

by Allrecipes.com

Breakfast Brownies

Ingredients:

	i	1 ½ cups quick-cooking oats	i	¼ teaspoon salt
	i	¾ cup brown sugar	i	1 banana, mashed
Prep: 15 mins	i	¾ cup flax seed meal	i	¼ cup rice milk
Additional: 20 mins	i	½ cup gluten-free all purpose	i	1 egg
Total: 40 mins		baking flour	i	1 teaspoon vanilla
Servings: 12	i	1 teaspoon baking powder		extract
Yield: 1 dozen	i	½ teaspoon ground cinnamon		

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x10-inch baking pan.

Step 2 – Mix oats, brown sugar, flax seed meal, flour, baking powder, cinnamon, and salt together in a bowl. Mix banana, rice milk, egg, and vanilla extract together in a separate bowl. Pour banana mixture into flour mixture; stir to combine. Pour batter into the prepared baking pan.

Step 3 – Bake brownies in the preheated oven until a toothpick inserted in the center comes out clean, about 20 minutes. Cover pan with a towel to hold in moisture and cool brownies for at least 5 minutes before serving.