



The Palmer House Brownie

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This was invented in the Palmer House for the 1893 World Fair.

Course Dessert
Cuisine American

Equipment

- 1 9 x 12 baking pan

Ingredients

Brownies

- 14 ounces Semi-sweet chocolate
- 1 lb butter
- 12 ounces granulated sugar
- 4 ounces flour
- 8 large eggs
- 12 ounces crushed walnuts
- vanilla extract

Glaze

- 1 cup water
- 1 cup apricot preserves
- 1 tsp gelatin

Instructions

1. Preheat oven to 300F.
2. Melt chocolate and butter in a double boiler. Mix the sugar and flour together in a bowl. Combine chocolate and flour mixture. Stir 4 to 5 minutes. Add eggs and continue mixing.
3. Pour mixture into a 9 x 12 baking sheet. Sprinkle walnuts on top, pressing down slightly into the mixture. Bake 30 -40 minutes
4. The brownies are done when the edges begin to crisp and has risen 1/4 of an inch. They should still remain "gooey" when you insert a toothpick due to the richness of the mixture.

Glaze

1. Mix together all the ingredients in a sauce pan. Mix thoroughly and bring to a boil for two minutes. Bush the hot glaze on brownies while they are still warm.