

THE PALMER HOUSE BROWNIE



In 1893, Bertha Palmer instructed the kitchen staff at her husband's Palmer House Hotel to come up with a new chocolate treat in honor of the World's Columbian Exposition, hosted in Chicago. Voila! The brownie was born. If you visit Chicago's Palmer House, a Hilton Hotel, be sure to order one in the restaurant—and be prepared to share, like I did with my daughter! Otherwise, try your hand at mixing up your own from the original recipe. Enjoy!

Jocelyn

INGREDIENTS

14oz. Semi Sweet Chocolate
1lb Butter
12oz. Granulated Sugar
4oz. Flour

8 Eggs
12oz. Crushed Walnuts
Vanilla Extract



DIRECTIONS

1. Preheat oven to 300 degrees.
2. Melt chocolate and butter in a double boiler.
3. Mix the sugar and flour together in a bowl. Combine chocolate and flour mixtures. Stir 4 to 5 minutes.
4. Add eggs and continue mixing.
5. Pour mixture into a 9x12 baking sheet. Sprinkle walnuts on top, pressing down slightly into the mixture with your hand.
6. Bake 30-40 minutes. Brownies are done when the edges begin to crisp and has risen about 1/4 of an inch.

Note: When the brownie is properly baked, it will remain "gooey" with a toothpick in the middle due to the richness of the mixture.

Glaze: Mix together 1 c. water, 1 c. apricot preserves, and 1 tsp. unflavored gelatin in sauce pan. Mix thoroughly and bring to a boil for two minutes. Brush hot glaze on brownies while still warm.

Recipe courtesy of PalmerHouseHiltonHotel.com