



## THE PALMER HOUSE BROWNIE

ENJOY A DECADENT TASTE OF HISTORY BAKED ESPECIALLY FOR YOU IN THE PASTRY SHOP AT THE PALMER HOUSE, A HILTON HOTEL. THIS DELIGHTFUL LITTLE TREAT, KNOWN AS THE BROWNIE, WAS INVENTED IN OUR KITCHEN FOR THE 1893 WORLD'S FAIR AND IS THE ORIGINAL RECIPE THAT HAS BEEN REPLICATED THROUGHOUT THE GLOBE AND WE CONTINUE TO CELEBRATE THIS CONFECTION AS PART OF THE HILTON EFFECT.

# PALMERHOUSE

A HILTON HOTEL

## INGREDIENTS

5.25 OZ 60% DARK COUVERTURE CHOCOLATE | 9.75 OZ BUTTER  
12.75 OZ GRANULATED SUGAR | 5 EA EGGS | 3.5 OZ ALL-PURPOSE FLOUR  
1/8 TSP BAKING POWDER | 8 OZ CHOPPED WALNUTS | 1 C WATER  
1 C APRICOT PRESERVES | 1 TSP UNFLAVORED GELATIN

## DIRECTIONS

1. Preheat oven to 350 degrees.
2. Melt chocolate and butter in a double boiler. Mix the baking powder, sugar, and flour together in a bowl. Combine chocolate and flour mixtures. Stir for 4 to 5 minutes. Add eggs and continue mixing.
3. Pour the mixture into a 9x12 baking sheet. Sprinkle walnuts on top, pressing down slightly into the mixture with your hand. Bake for approximately 35 minutes.
4. Brownies are done when the edges begin to crisp and has risen about 1/4 of an inch.

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

**NOTE:** When the brownie is properly baked, it will remain “gooey” with a toothpick in the middle due to the richness of the mixture.