



## The Palmer House Brownie

### “The First Brownie”

350°F

9x12-inch baking pan prepared with foil and parchment paper

Yield: Makes 24 brownies

“The Brownie” was invented in Chicago in 1893 by the chef of the Palmer House Hotel at the request of Mrs. Bertha

Palmer. The ladies attending the Columbian Exposition needed something they could eat with their hands without getting them dirty. This recipe is from The Palmer House (Hilton) Hotel on State Street today. The brownies are easier to cut if you place the whole pan into the freezer for 3 to 4 hours after glazing, then remove and cut with a serrated knife. In fact, freezing them after glazing is highly recommended for the recipe to work properly.

1lb	unsalted butter, softened	1 tbsp	baking powder
		4 large	eggs
18 oz	semisweet chocolate, chopped fine	2 cups	walnuts, chopped
		1 cup	water
3-1/3 cups	granulated sugar	1 tsp	unflavored gelatin
2-1/3 cups	cake flour	1 cup	apricot preserves

1. In a double boiler, melt butter and chocolate. Set aside.
2. In mixer with paddle attachment blend on low speed, sugar, flour, baking powder. Add melted chocolate and mix for 4 minutes. Add eggs one at a time until fully blended.
3. Pour the mixture into prepared baking pan. Sprinkle walnuts on top and press down slightly into the mixture with your hand.
4. Bake for 30 to 40 minutes. It will test "gooey" with a toothpick in the middle, due to the richness of the mixture. Let cool.
5. Meanwhile in a small saucepan, blend water and gelatin, heat until dissolved, add preserves and blend on low heat until fully melted. Pour over cooled brownies. Let set up at room temperature for 30 minutes prior to cutting.