

THE PALMER HOUSE HILTON

Presents

YOUR 2013 Holiday *HOW TO*

THIS YEAR WE SHARE
SOMETHING FROM OUR HOUSE TO
MAKE THE HOLIDAYS SWEETER

Introducing the **CANDYLAND** **BROWNIE**

Brownie Ingredients

4 oz Semi Sweet Chocolate	½ T Baking Powder
4 oz Butter	1 Egg
2 oz Granulated Sugar	2 oz Fudge (recipe below)
4 oz Flour	1 oz Crushed Peppermint

Method

Melt chocolate with butter in a double boiler. Combine the sugar, flour and baking powder together in a bowl. Gradually add flour mixture to the melted chocolate over 4-5 minutes. Mix the chocolate with the flour mixture, about 4 to 5 minutes. Add the eggs and mix well.

Pour the mixture into a 4-by-6 inch pan. Bake for 30 - 40 minutes. Brownies are done when the edges start to become a little crispy and the brownie has risen about ¼ of an inch. Note that even when the brownie is properly baked it will taste "gooey" with a toothpick in the middle due to the richness of the mixture.

When the brownie is cool cover with fudge and crushed peppermint...enjoy!



Fudge Ingredients

2 cups Sugar	4 oz Salted Butter
3 T Cocoa Powder	1 ½ tsp Vanilla
2/3 cup Whole Milk	

Method

Mix sugar, cocoa powder, and milk together in a saucepan.

Cook over medium-high heat until large bubbles form. Boil 1 minute. Remove from heat, add butter and vanilla.

Return to medium-high heat and boil until thickens. Remove from heat and beat with a wooden spoon until thick and smooth.

PALMERHOUSE
A HILTON HOTEL