



PALMERHOUSE
A HILTON® HOTEL

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.

Ingredientes

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. Mix the sugar and flour together in a bowl. Combine chocolate and flour mixtures. Stir 4 to 5 minutes. Add eggs and continue mixing.
3. Pour mixture into a 9x12 baking sheet. Sprinkle walnuts on top, pressing down slightly into the mixture with your hand. Bake 30-40 minutes.
4. 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.