

# The Palmer House Hilton Brownie

The first reference to the “brownie” in America appears in the *Sears Roebuck Catalog* published in Chicago in 1898. Specifically at the direction of Bertha Palmer to be served at the Columbian Exposition World Fair in 1893, the brownie was created in the Palmer House Kitchen in the late 19<sup>th</sup> century. The recipe below is well over a century old, and is the exact same one used for the brownie served in the Palmer House Hilton today! It remains one of the hotel’s most popular confections.

## **Ingredients:**

14 oz. Semi-Sweet Chocolate  
1lb Butter  
12 oz. Granulated Sugar  
4 oz Flour  
8 ea. Whole Eggs  
12 oz Crushed Walnuts  
Vanilla extract

## **Method:**

1. Melt Chocolate with butter in a double boiler
2. Mix dry ingredients into mixing bowl, except walnuts
3. Mix chocolate with dry ingredients, 4 to 5 minutes
4. Add Egg

Pour into 9”x 12” baking sheet, sprinkle walnuts on top, press walnuts down slightly into mixture with your hand, and bake in a preheated oven at 300° for 30 to 40 minutes. You will know when done -- the edges will start to become a little crispy and the brownies will raise about ¼ inch. Note: Even when the brownie is properly baked it will test “gooey” with a toothpick in the middle due to the richness of the mixture. After removing from the oven allow to cool about 30 minutes before spreading a thin layer of the glaze on top with a pastry brush.

## **Glaze:**

1 Cup water  
1 Cup Apricot Preserves  
1 Teaspoon Unflavored Gelatin

Mix together water, preserves and unflavored gelatin in a saucepan, mix thoroughly and bring to a boil for two minutes. USE HOT. Special Tip: The brownies are easier to cut if you place in the freezer for about 3-4 hours after glazing.