

PALMERHOUSE  
A HILTON HOTEL

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# THE PALMER HOUSE BROWNIE

## Brownie

1 pound+2 oz. semi-sweet chocolate  
1 pound butter  
12 oz. granulated sugar  
8 oz. flour  
1 Tb. baking powder  
4 eggs  
2 cups crushed walnuts

## Glaze

1 cup water  
1 cup apricot preserves  
1 tsp. unflavored gelatin

Preheat oven to 300 degrees. Melt chocolate and butter in a double boiler. Mix sugar, flour, baking powder together. Combine chocolate and flour mixture. Stir four to five minutes. Add eggs and continue mixing. Pour mix into a 9 x 13 inch pan. Sprinkle walnuts over the batter and press down lightly on the mixture with your hand. Bake 30 to 40 minutes. Brownies are done when edges begin to crisp and the batter has risen 1/4 inch. **To glaze:** Mix ingredients together and bring to a boil for two minutes. Brush on when brownies are still warm. *I discovered the Palmer House Brownie on a weekend in Chicago. The recipe was included with the Brownie! I hope you enjoy them as much as we did.--Crystal, DressedHerDaysVintage.com. Life is short. Wear the good stuff.*