

# Palmer House Hilton Brownies Makes 12 servings

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## Ingredients

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- 1 4 oz semi-sweet chocolate
- 1 lb butter
- 12 oz granulated sugar
- 4 oz flour
- 8 eggs
- 12 oz crushed walnuts
- vanilla extract

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## DIRECTIONS

- Preheat oven to 300°F
- 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.
- Pour mixture into a 9x12 baking sheet. Sprinkle walnuts on top, pressing down slightly into the mixture with your hand. Bake 30 to 40 minutes.
- 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 1c water, 1c apricot preserves, and 1tsp unflavored gelatin in sauce pan. Mix thoroughly and bring to a boil for two minutes. Brush hot glaze on brownies while still warm.

**TIDBIT** At the request of socialite, and philanthropist Bertha Palmer, this brownie recipe was created in the Palmer House Kitchen in Chicago and was served up at the 1893 Columbian Exposition World's Fair. The hotel has been serving this delicious treat for over a century.



The Pineapple Purveyor

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