

The Palmer House Hilton Brownie

Keith

Ingredients

- 14 oz. semi-sweet chocolate
- 1 lb Butter
- 12 oz. granulated sugar
- 4 oz flour
- 8 ea. whole eggs
- 12 oz crushed walnuts
- Vanilla extract

Instructions

Preheat oven 300°

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
5. Pour into a 9"x 12" baking sheet, sprinkle walnuts on top, press walnuts down slightly into mixture with your hand, and bake 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 it 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 tsp 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.