



Palmer House Brownie

"The First Brownie"

Preheat oven to 300°F

9x12-inch baking pan prepared with foil and parchment paper

Makes 24 brownies

1lb	unsalted butter, softened	1 tbsp	baking powder
18 ozs	semisweet chocolate, chopped fine	4 large	eggs
3-1/3 cups	granulated sugar	2 cups	walnuts, chopped
2-1/3 cups	cake flour	1 cup	water
		1 tsp	unflavored gelatin
		1 cup	apricot preserves

1. In a double boiler, melt butter and chocolate. Set aside.
2. In mixer with paddle attachment blend on low speed, sugar, flour, baking powder. Add melted chocolate and mix for 4 minutes. Add eggs one at a time until fully blended.
3. Pour the mixture into prepared baking pan. Sprinkle walnuts on top, and press down slightly into the mixture with your hand.
4. Bake for 30 to 40 minutes. It will test "gooey" with a toothpick in the middle, due to the richness of the mixture. Let cool.
5. Meanwhile in a small saucepan, blend water and gelatin, heat until dissolved, add preserves and blend on low heat until fully melted. Pour over cooled brownies. Let set up at room temperature for 30 minutes prior to cutting.

Note: The brownies are easier to cut if you place the whole pan into the freezer for 3 to 4 hours after glazing, then remove and cut with a serrated knife. In fact, freezing them after glazing is highly recommended for the recipe to work properly."