



## **Updated Glazed Chicago Brownies**

*Palmer House Brownies at World's Columbian Exposition of 1893*

### **Ingredients**

7 ounces semi-sweet chocolate

1 cup butter

6 ounces granulated sugar

1 teaspoon salt

2 ounces flour

4 eggs

1 teaspoon vanilla extract

6 ounces coarse chopped walnuts

1 teaspoon unflavored gelatin

1/4 cup water

1/2 cup cherry preserves or apricot preserves, as desired

Heat oven to 300 degrees F.

Melt chocolate and butter in a double boiler.

Combine sugar, salt, and flour, fold in melted chocolate. Whisk in eggs and vanilla.

Pour batter into greased 9x13 inch pan. Top with walnuts. Bake until brownies rise about half an inch; edges are crisp, about 30 minutes.

Center should be a little soft when toothpick tested. Cool for 1 hour. Place in refrigerator until chilled about 1 hour.

**For the Glaze**, In small bowl, stir unflavored gelatin and water; set aside to bloom for 5 minutes. In medium sized saucepan, mix gelatin mixture and preserves. Cook over medium heat to bring to a boil; cook for about 2 minutes to reduce water. While the glaze is still hot, spoon and spread a thin layer on top of brownies. Place in refrigerator after glazing for 3 to 4 hours to harden the glaze or place in freezer before cutting into about one-inch candy-like squares. Yield: 48 petite brownies or 24 cookie size brownies

**Cook's Note:** I baked one 13x9-inch pan dividing the original recipe in half. I also added some salt to the batter. I found that the original glaze recipe didn't work well with our fruit spread type preserves. I made this recipe twice and used the jelly type cherry preserves on the 2<sup>nd</sup> recipe. I also had success by chilling the brownies with the glaze in the freezer before cutting them. My family loved the flavor served from the freezer, but they could be served as a very soft brownie at room temperature.

**About the Recipe:** It's not a surprise that this recipe was so popular at the World Exposition Fair. It tastes like delicious fudge candy. It's packed with sweetness, soft fudge textures, and has lots of crunchy walnuts on the top. Make sure to cut the squares small since it's very rich.

### **About the Original Recipe: The Palmer's House Brownie**

**Recipe's History:** In 1893, the organizers of the World's Columbian Exposition asked Bertha Palmer, the wife of the Palmer House's original owner, and the hotel to mix up a delicious and transportable dessert. The recipe was served at the Exposition. It wasn't called a brownie and the first reference to the "brownie" in America appeared in the Sears Roebuck catalog in 1898.

If you want to make the original recipe, see this link.

For More Information See: <https://www.chicagomag.com/Chicago-Magazine/November-2016/Palmer-House-Brownie-recipe/>