



## **Fannie Farmer's 1896 – the first brownie has no chocolate**

### **1896 – Fannie Farmer's - Brownies**

*It was probably called a brownie because it used molasses*

- 1/3 cup (unsalted) butter (room temperature)
- 1/3 cup powdered sugar (confectioners' sugar)
- 1/3 cup Porto Rico molasses (dark molasses)
- 1 egg, well beaten
- 7/8 cup bread flour (1 cup sifted bread flour)
- 1 cup pecan meat, cut in pieces (chopped pecans)

Mix ingredients in order given. Bake in small, shallow fancy cake tins, garnishing top of each cake with one half pecan.

**Cook's Note:** I added details that are in (parentheses)  
Preheat oven to 350 degrees F. bake 15 to 20 minutes  
Pans to Use: 4-1/2 to 5-inch tart pans  
Make 3 to 4 brownies depending on the depth of your pans

If molasses isn't available, you probably can substitute maple syrup, but the flavor of the brownies will be very different.

**Recipe by:** Fannie Merritt Farmer, *Fannie Farmer 1896 Cook Book*, The Boston Cooking School, Skyhorse Publishing, 1896, (2011), p. 424,

Additional Reference Source:

<https://legourmet.tv/recipe/how-to-make-fannie-farmers-1896-brownies-recipe>

**About the Recipe:** The recipe is similar to what we call a Blondie brownie, but it added molasses, which is the dominate flavor in these sweets. Chocolate was expensive and wasn't widely available. As the price decreased and the chocolate was available, it was added in place of the molasses.