



One of the first brownies to use chocolate as an ingredient

Bangor Brownies

Inspired - make the 1904 brownie recipe that used the ingredient chocolate

1/2 cup unsalted butter, room temperature
1 cup granulated sugar
2 squares Baker's chocolate, melted
2 large eggs
1/2 cup all-purpose flour
1/2 cup chopped walnuts

1. In a mixing bowl, cream the butter and sugar. beat in the melted chocolate.
 2. Add eggs, one at a time, mixing until well blended.
 3. Stir in the flour and chopped walnuts.
 4. Spoon into a greased 8x8-inch square pan; bake in preheated 350 degrees F oven for 25 minutes.
 5. Cool in pan; cut into squares to serve. Yield: about 12 brownies
- Tip: When cutting the squares, don't drag your knife through the brownies.

Cook's Note: For detailed directions, I updated the recipe ingredients and format. See the original recipe below.

About the Recipe: These brownies were one of the first recipes to use chocolate as an ingredient. As you might expect, they are not as fudgy as the ones we made today. The top is crackly with a soft brownie texture inside. Crunchy walnuts dot the little sweet chocolate squares.

Recipe by: The Service Club of Chicago. (1904). *The service club cookbook*. United States:
(n.p.). https://www.google.com/books/edition/The_Service_Club_Cook_Book/rfgpAAAAYAAJ?hl=en&gbpv=0
<https://history-in-the-making.com/2021/01/24/bangor-brownies/>

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Cream one-half cup of butter, one cup sugar. Add two squares (one-quarter cake) Baker's chocolate, melted, two eggs, one-half cup pastry flour and one-half cup chopped walnuts. Spread on baking tins and bake fifteen minutes in a moderate oven.

But by the latter 1890s, companies who manufactured chocolate products began advertising and encouraging home cooks to use chocolate instead of molasses, and an abundance of chocolate recipes soon appeared in many parts of the US.

<https://www.janestanford.com/secrets-in-bangor/the-mysterious-chocolate-brownie>