

# BROWNIE STACKS

Time: 1 hour 10 minutes

## INGREDIENTS

### The Palmer House Brownie

- 1 pound, 2 ounces semisweet chocolate
- 1 pound butter
- 1 pound, 8 ounces granulated sugar
- 8 ounces cake flour or all-purpose flour
- 1 tablespoon baking powder
- 4 eggs
- 1 pound crushed walnuts
- 1 cup water
- 1 cup apricot preserves
- 1 teaspoon unflavored gelatin

### Chocolate Butter Frosting (Yield approximately 3 cups)

- 2 3/4 cups confectioners' sugar
- 6 tablespoons unsweetened cocoa powder
- 6 tablespoons butter
- 5 tablespoons evaporated milk
- 1 teaspoon vanilla extract

## DIRECTIONS

Preheat oven to 325 degrees - Spray pan with non stick spray. Place a piece of parchment on the bottom of pan, and spray the parchment paper also. Set aside.

In a double boiler, melt chocolate and butter.

Mix sugar, flour and baking powder in mixing bowl. Add chocolate-butter mixture and combine, stirring occasional for 4 to 5 minutes, then add eggs one at a time mixing well after each addition.

Pour batter into the prepared 9x12-inch baking pan. Sprinkle walnuts on top, pressing slightly into mixture. Bake for 40 to 50 minutes. (Brownies are done when it has risen about 1/4 inch and edges begin to turn crispy. It will be gooey when tested with a toothpick in the very center.) Remove brownies from the oven and cool for about 30 minutes.

In a saucepan, mix water, apricot preserves and gelatin. Bring to a boil and continue to cook for 2 minutes. With a pastry brush, spread a thin layer of the hot glaze onto the brownies. Place brownies in the freezer for 3 to 4 hours for easier cutting.

In a medium bowl, sift together the confectioners' sugar and cocoa, and set aside.

In a large bowl, cream butter until smooth, then gradually beat in sugar mixture alternately with evaporated milk. Blend in vanilla. Beat until light and fluffy. If necessary, adjust consistency with more milk or sugar.

### Assembling brownie stacks:

Choose an array of decorative picks and edible decorations such as sprinkles, mini chocolate chips, or tiny candied flowers.

Cut brownies into desired shapes, remembering these should be small, but not too small. Each stack will require 2 pieces.

Spread a bit of Chocolate Butter Frosting on half of the brownie pieces; top each with an unfrosted piece. Spread the tops of the stacks with remaining frosting. Add decorations of choice and spear each stack with a decorative pick.