



Chocolate Fudge Brownie

INGREDIENTS:

- 1 pound butter
- 1 pound 2 oz. semi-sweet chocolate
- 1 tablespoon baking powder
- 8 oz. cake flour
- 1 pound 8 oz. granulated sugar
- 4 whole eggs
- 1 pound crushed walnuts

GLAZE:

- 1 cup water
- 1 cup apricot preserves
- 1 teaspoon unflavored gelatin

DIRECTIONS:

Preheat oven to 300° F. Melt chocolate with butter in a double boiler. Mix dry ingredients (except for walnuts) in a mixing bowl. Mix chocolate with dry ingredients for 4 to 5 minutes. Add eggs. Pour mixture into a 9" x 12" baking sheet and sprinkle walnuts on top. Press walnuts down slightly into mixture with your hand. Bake for 30 to 40 minutes. After removing from the oven, allow to cool for about 30 minutes before spreading a thin layer of glaze with a pastry brush.

KNOWING WHEN IT'S DONE:

After baking for 30 to 40 minutes, you'll know it's done when the edges start to become crispy and the brownie rises about 1/4 inch. Even after the brownie is fully baked, it will test a bit "gooey" (using a toothpick in the middle) due to the richness of the mixture.

HOW TO MAKE THE GLAZE:

Mix apricot preserves, unflavored gelatin, and water in a saucepan. Mix thoroughly and bring to a boil for 2 minutes. Use while hot.