

## Classic Lunchroom Ladies Brownies: 50-Year-Old Recipe!

Step back in time and savor a taste of pure nostalgia with these incredible



**OVEN**  
**350°F**

**TIME**  
**20-25 min**

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**SAVE**  
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### INGREDIENTS

1 cup (2 sticks) butter, softened  
1/2 cup unsweetened cocoa powder  
2 cups all-purpose flour  
2 cups granulated sugar  
4 large eggs  
4 tsp vanilla extract  
1 cup chopped nuts (walnuts or pecans recommended, optional)  
1/4 cup (1/2 stick) softened butter  
... cup evaporated milk (like PET milk)  
1/4 cup unsweetened cocoa powder  
3 cups powdered sugar (confectioners' sugar)  
Dash of salt (about 1/8 teaspoon)

### DIRECTIONS

1. Let's get these delicious : Lunchroom Ladies Brownies baking and frosted!
2. Preheat : Oven & Prep Pan: Preheat your oven to 350°F (175°C). Lightly grease and flour a 9x13-inch baking pan, or line with parchment paper leaving an overhang for easy removal.
3. Mix : Brownie Ingredients: In a very large mixing bowl, combine the 1 cup softened butter, 1/2 cup unsweetened cocoa powder, 2 cups all-purpose flour, 2 cups granulated sugar, 4 large eggs, and 4 teaspoons vanilla extract. Using an electric mixer or a sturdy spoon, mix until all ingredients are well combined and a smooth, thick batter forms. If using, fold in the 1 cup chopped nuts.
4. Pour & : Bake Brownies: Pour the brownie batter evenly into the prepared 9x13-inch baking pan. Spread it out smoothly with a spatula. Bake in the preheated oven for 20-25 minutes. Start checking for doneness at 20 minutes. The brownies are done when a toothpick inserted into the center comes out with moist crumbs, but no wet batter. Do not overbake, or they will be dry.
5. Cool : Brownies: Remove the brownies from the oven and allow them to cool completely in the pan on a wire rack while you prepare the icing. This is crucial for easy frosting and proper setting.
6. For the : Icing:
7. Mix : Icing Ingredients: In a medium-sized bowl, combine the 1/4 cup softened butter, ... cup evaporated milk (PET milk), 1/4 cup unsweetened cocoa powder, 3 cups powdered sugar (sifted for best results), and a dash of salt.

8. **Beat : Until Smooth:** Using an electric mixer or a whisk, beat all the icing ingredients together until smooth, creamy, and spreadable. If it's too thick, add a tiny bit more evaporated milk (1 teaspoon at a time). If it's too thin, add more sifted powdered sugar.
9. **Frost : Brownies:** Once the brownies are completely cooled, spread the prepared icing evenly over the top of the brownies using an offset spatula or the back of a spoon.
10. **Set & : Serve:** Allow the icing to set slightly before slicing and serving. This may take 15-30 minutes, or longer depending on humidity.

## SWAPS & NOTES

**Butter (Brownies & Icing):** Unsalted butter is recommended, softened for the brownies and the icing.

**Cocoa Powder:** Use unsweetened cocoa powder for a deep chocolate flavor.

Natural or Dutch-processed both work.

**Nuts (Brownies):** Chopped walnuts or pecans are classic additions.

## TIPS FOR SUCCESS

**Don't Overbake Brownies:** This is the key to fudgy, not cakey, brownies.

Check at 20 minutes; an inserted toothpick should have moist crumbs, not wet batter, and not come out completely clean.

**Softened Butter (Brownies & Icing):** Ensure butter is properly softened for easy mixing and a smooth texture.

Cool Brownies Completely: Frosting warm brownies will result in melted, messy icing.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/classic-lunchroom-ladies-brownies-50-year-old-recipe/>