

Lunchroom Ladies Brownies: A Timeless Taste of Nostalgia

Here's what you'll need to create these classic "Lunchroom Ladies Brownies":



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20-25 min

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INGREDIENTS

to create these classic "Lunchroom Ladies Brownies":

DIRECTIONS

- steps or fancy ingredients, just straightforward baking that yields incredibly satisfying results. The combination of butter and cocoa creates a rich, fudgy base, and the balance of sweetness is just right. The icing is equally simple yet delivers that perfect classic chocolate glaze that sets these brownies apart. It reminds me of the best homemade treats from a bygone era - dependable, delicious, and deeply comforting. Plus, it's a fantastic recipe for getting kids involved in the kitchen!
- List of : Ingredients
- Here's what you'll need to create these classic "Lunchroom Ladies Brownies":
- For the : Brownies:
- 1 cup (2 sticks) unsalted butter, softened
- 1/2 cup unsweetened cocoa powder (natural or Dutch-processed)
- 2 cups all-purpose flour
- 2 cups granulated sugar
- 4 large eggs, at room temperature
- 4 teaspoons vanilla extract (yes, 4 teaspoons for incredible flavor!)
- 1 cup chopped nuts (walnuts or pecans recommended, optional)
- For the : Icing:
- 1/4 cup (1/2 stick) unsalted butter, softened
- 1/4 cup evaporated milk (often labeled "PET milk")
- 1/4 cup unsweetened cocoa powder
- 3 cups powdered sugar (confectioners' sugar), sifted if lumpy

17. Dash of salt (about 1/8 teaspoon)
18. Swaps and : Notes
19. Butter (Brownies & Icing):
20. Use unsalted butter for both. Ensure it's softened for the brownies and icing to cream smoothly. If using salted butter, reduce any added salt in the recipe.
21. Cocoa : Powder (Brownies & Icing):
22. Unsweetened cocoa powder (natural or Dutch-processed) works well for a classic chocolate flavor. Dutch-processed will give a darker color and slightly milder flavor.
23. All-purpose flour is standard.
24. Sugar (Brownies):
25. Granulated sugar provides the sweetness and helps create that chewy texture.

SWAPS & NOTES

Butter (Brownies & Icing): Use unsalted butter for both. Ensure it's softened for the brownies and icing to cream smoothly.

If using salted butter, reduce any added salt in the recipe.

Cocoa Powder (Brownies & Icing): Unsweetened cocoa powder (natural or Dutch-processed) works well for a classic chocolate flavor.

TIPS FOR SUCCESS

Room Temperature Ingredients: Ensure butter and eggs are at room temperature for the brownies, and butter for the icing is softened.

This helps achieve a smooth, well-emulsified batter and a lump-free icing.

Don't Overmix: This is a golden rule for brownies.

Overmixing flour develops gluten, leading to a tough, cake-like texture instead of fudgy brownies.

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

Original recipe: <https://chefmaniac.com/lunchroom-ladies-brownies-a-timeless-taste-of-nostalγια/>