

# Lunchroom Ladies 50 Year Old Recipe

Brownies are my very favorite sweet treat. I bake them all the time. So naturally I had to try these Lunch Lady Brownies that I saw all over Pinterest.

Because what's the only thing better than a brownie? A brownie with frosting. And these brownies are covered in a wonderful chocolate icing.

These are my very favorite kind of brownie- fudgy, chewy, and oh so chocolaty.

You'll have a hard time not eating 2 or 3 or even 4 or 5. They are that good. It's a classic recipe you will want to make over and over again.

Supposedly this recipe was originally from a lunch lady in Idaho- hence the name Lunch Lady Brownies. The recipe dates back about 50 years, proving it has stood the test of time. It's a simple recipe made from just butter, cocoa, flour, sugar, eggs, and vanilla.

If you haven't tried this recipe before, you'll find they are definitely a keeper.

**PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS.**

**You'll Need (for the cake):**

1 cup of butter.

$\frac{1}{2}$  cup of cocoa.

2 cups of flour.

2 cups of sugar.  
4 eggs.  
4 tsps of vanilla.  
1 cup of chopped nuts.

**You'll Need (for the icing):**

$\frac{1}{4}$  cup of softened butter.  
 $\frac{1}{4}$  cup of milk.  
 $\frac{1}{4}$  cup of cocoa.  
3 cups of powdered sugar.  
A dash of salt.

**How to:**

To make the cake, mix all the ingredients together and pour the batter in a 9×13 pan.

In a preheated oven to 350° bake for 20 to 25 minutes.

Once the cake is done, let it cool a bit and prepare the icing.

Mix all the ingredients of the icing together and frost the cake as you like.

Easy, peasy and sweet! This cake is amazing. When I made it to my family, they all went crazy over it! You should give it a shot it's worth it.

**NOTE :**

" Please note that some meals are better to be prepared every once in a while because of some ingredients like **meat, cheese, lot of sugar, fats..etc.**

Having meals with these ingredients all the time may damage your health. "

source : [spicysouthernkitchen.com](http://spicysouthernkitchen.com)

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