



This recipe wins the "I can't believe it works" award. Kids will have a blast making bread out of ice cream. Really – who would believe it!

## Awesome Ice Cream Bread



### Ingredients:

Prep: 5 minutes

1 pint Ice Cream (Use any flavor and let it soften slightly before mixing. Do not use low fat ice cream. (I like ice cream with nuts and flavor ribbons)

1 1/2 cups self-rising flour (If your flour is not self rising, add 2¼ teaspoons of baking powder and 3/4 teaspoons of salt.)

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Stir together ice cream and flour until flour is moistened.

Spoon batter into a greased 8x4 inch loaf pan.

Bake at 350 for 40 to 45 minutes or until a wooden pick inserted in center of bread comes out clean.

Remove from pan, and cool on a wire rack.

Note: Batter may also be divided evenly between 2 greased and floured 5x3 inch loaf pans. Bake at 350 for 20 to 25 minutes or until a wooden pick inserted in center of bread comes out clean.