



ICE CREAM BREAD Seriously? Only 2 ingredients!

Who out there has ever made ice cream bread? If you haven't, what are you waiting for? You use only two ingredients and two steps. All you have to do is mix self-rising flour with softened ice cream of choice and bake. Poof! You have bread!

You need ice cream that is not sugar free or low fat...just regular full fat ice cream. This one is made with just chocolate but just imagine how awesome a loaf of Ben and Jerry's Rocky Road or Cherry Garcia bread could be. I have made it with Chunky Monkey and it is delicious. I will include that recipe too so you can try it. Go with bold flavors of ice cream such as peanut butter or butter pecan. Don't forget, you can also add extra ingredients into the mix to make it less plain and more flavorful. Experiment and have fun with it!

#### Ice Cream Bread

2 cups of your favorite ice cream, softened  
1 and 1/2 cups of self rising flour

Preheat your oven to 350 degrees. Grease and flour an 8×4 inch loaf pan. Mix the ice cream and flour together in a bowl just until combined. Smooth it out so it looks even. Bake for 45 minutes or until toothpick inserted comes out clean. Cool for a while and then serve.

#### Chunky Monkey Ice Cream Bread (2 loaves or 1 large loaf)

2 pints Ben & Jerry's Chunky Monkey, softened or melted  
3 cups self-rising flour  
1 very ripe banana, chopped  
1 chocolate bar, chopped  
Handful of walnuts, chopped

Preheat oven to 350 degrees. Grease and flour bread pan, or line with parchment paper. Mix melted ice cream and flour until well combined. Add chocolate, banana and nuts. Pour into prepared bread pan. Bake for 45 minutes per loaf or 60-90 minutes for a larger double loaf. If the top starts to brown too much, cover it with aluminum foil and continue to bake. The bread is done when a skewer inserted into the middle comes out clean.