

Ice Cream Bread: The Easiest 2-Ingredient Dessert You Need to Try

Ice Cream Bread: A Sweet Slice of Nostalgia



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 2 cups of your favorite ice cream (softened)
- 1 ½ cups self-rising flour

DIRECTIONS

1. Preheat your oven to 350°F (175°C) and grease a loaf pan.
2. In a mixing bowl, combine the softened ice cream and self-rising flour. Stir until just combined; do not overmix.
3. Pour the batter into the prepared loaf pan and smooth the top.
4. Bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean.
5. Allow the bread to cool in the pan for 10 minutes before transferring it to a wire rack to cool completely.

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

Original recipe: <https://chefmaniac.com/ice-cream-bread-the-easiest-2-ingredient-dessert-you-need-to-try/>