

Ice Cream Bread

Ingredients

- 1 pint ice cream or gelato

Use any flavor choice, but maybe avoid low fat, low salt, low joy, and so on. Gelato uses more milk and less cream than ice cream. and can be a better choice when making bread for that reason.

- 1½ C self-rising flour (whisked/sifted first... keeps it from tasting like raw flour)
- However much of whatever *mystery ingredients* for subsequent advanced trials
- 4×8 loaf pan

Directions

1. In a quart bowl (bigger would be better just to give yourself maneuvering room), nuke the ice cream to an easy softness, stirring at the end to melt in any remaining lumpy cold parts.
2. Add the flour and stir until it is all moistened.
3. Pour this batter into a sprayed bread pan (8 × 4 loaf) and bake at 350° F (180° C) for at least 45 minutes, stopping when an inserted toothpick comes out clean.
4. And you might mull over such whims as trying just a pinch of salt. (Hey, it's an experiment. It's supposed to be *fun*. Poke around! Ask yourself, "What flavor of ice cream might lend itself to making the best banana bread, cheese bread, berry-topped bread," or *whatever*.)