



CANADA AGRICULTURE
AND FOOD MUSEUM
MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION
DU CANADA



Ice Cream Bread

Ingredients

2 cups (500 ml) melted vanilla ice cream
1¼ cups (310 ml) self-rising flour
¼ cup (60 ml) sugar
½ cup (125 ml) chocolate chips
½ cup (125 ml) sprinkles

Preparation

Preheat the oven to 350°F (180°C). Butter and line a loaf pan with parchment paper and set aside. In a large bowl, combine the melted ice cream, sugar and self-rising flour. Do not overmix. Add the chocolate chips and sprinkles and mix until just combined. Pour the batter into the loaf pan and spread evenly. Bake for 30 to 35 minutes or until a toothpick inserted in the center comes out clean. Allow to cool before cutting.

Enjoy!