

## **Cobbler Custard Cups**

- 1 ½ cups fresh blackberries
- 1 ½ cups peeled and chopped fresh peaches
- 1 pint premium vanilla ice cream, melted (Haagen-Dazs)
- ¼ cup flour
- 3 large eggs, lightly beaten
- 1 (5.25-ounce) package sugar cookies, coarsely chopped (Pepperidge Farm Home Style Sugar Cookies)

Preheat oven to 350 degrees. Divide blackberries and peaches between 8 lightly greased 6-ounce custard cups (about 1/3 cup per custard cup). Pour melted ice cream into flour in a slow, steady stream, whisking constantly until smooth; whisk in eggs. Pour mixture over fruit in custard cups. Top with sugar cookies. Place custard cups on a 15 by 10 inch jelly-roll pan. Bake at 350 degrees for 20-25 minutes or until custard is set. Cool on pan for 40 minutes.