

## Cheesy Spinach Noodle Kugel

By Susan Barocas

**For Hased, please use egg noodles and full-fat dairy products.**

If you make it at home, feel free to use low- or even non-fat dairy products and whole wheat noodles. Be sure to use *grated* parmesan in the casserole and *shredded* mozzarella for the top.

1 12-ounce bag medium-width egg noodles  
4 large eggs  
1 cup sour cream  
2 cups milk  
1/2 cup grated parmesan cheese  
2 teaspoons onion powder  
1/2 teaspoon garlic powder  
1 teaspoon salt  
1/2 teaspoon pepper  
1 16-ounce bag chopped spinach, defrosted  
1/2 cup shredded mozzarella

Preheat oven to 350 degrees. Use spray oil to grease well a 9x13-inch inch baking dish. Spread the uncooked noodles out evenly in the baking dish.

In a large bowl, use a whisk to beat the eggs well. Add the sour cream, milk, parmesan cheese, onion powder, garlic powder, salt and pepper. Mix well. Add the defrosted spinach *including all the liquid* in the bag and mix until everything is well incorporated.

Pour the spinach mixture evenly over the noodles in the greased baking dish and gently stir to make sure it's incorporated evenly with the noodles. Cover tightly with aluminum foil and bake for 45 minutes. Take off the aluminum, sprinkle cheese evenly over the top and continue baking uncovered for 10-15 minutes until the cheese is melted and just starting to turn golden.

***FOR HESED: Stop here. Let the casserole cool completely, then wrap in double aluminum foil and freeze. Deliver to Adas Israel completely frozen.***

When making this at home, serve immediately or cool and refrigerate for up to 5 days. The casserole freezes well, either whole in the pan or cut into smaller portions. Reheat defrosted in 350-degree oven.

## Easy Brownies

When you make the brownies for yourself, optional add-ins could also include 1/2 cup chopped nuts, peanut butter chips, chopped dried fruit. But only use the chocolate chips indicated on the recipe for Hased.

1/2 cup flour  
1 cup sugar  
2/3 cup cocoa powder  
1/2 cup (1 stick) salted butter, melted and slightly cooled  
2 eggs  
1 teaspoon vanilla extract  
1/2 cup chocolate chips

Preheat the oven to 350°F. Grease well with spray oil an 8x8-inch disposable baking pan.

In a medium bowl, use a whisk to combine the flour, sugar and cocoa powder. In another bowl, whisk together the butter and eggs until smooth. Whisk in vanilla.

Add the egg mixture into the flour mixture and stir with a wooden spoon *just until everything is combined*. Gently stir in the chocolate chips. Do not overmix. Put the mixture into the greased pan, scraping all the batter from the bowl into the pan. Gently smooth the top of the brownies so the batter is evenly distributed in the pan.

Bake brownies for 25 to 30 minutes, or until a toothpick inserted in the center comes out clean. Remove from the oven and let cool completely.

***FOR HESED: Let the brownies cool completely. Do NOT cut them. Double-wrap the brownies and disposable pan in aluminum foil and freeze. If you did not use a disposable pan, remove the whole square of brownies, double wrap and freeze. Deliver completely frozen to Adas Israel.***