

The Joy of Jewish Cooking

RECIPE 7: Lukshen Kugel by Julie Halperin



In the early 70's, I was on the Sisterhood catering committee in Illinois.

We were given many recipes so our offerings were uniform.

My favorite is this sweet noodle kugel. It's light and very simple to make.

Fred couldn't wait to taste it, hence the eaten portion before the picture.

Lukshen Kugel:

8 ounces wide egg noodles
1 stick butter
8 ounces cream cheese
4 eggs
2 cups milk
1 teaspoon salt
 $\frac{3}{4}$ cup sugar or $\frac{1}{2}$ cup sugar and 1 cup of raisins
~1 cup cornflakes
Cinnamon

1. Cook/boil wide egg noodles
2. Melt one stick of butter and soften 8 ounces of cream cheese
3. Combine and beat until fluffy:
 - 4 eggs
 - 2 cups of milk
 - 1 teaspoon salt
 - $\frac{3}{4}$ cup of sugar OR $\frac{1}{2}$ CUP sugar with 1 cup raisins (stir in after mixing)
4. Add the butter and cream cheese and combine all the ingredients with the noodles.
5. Cover with crushed corn flakes and sprinkle with cinnamon.
6. Pour into an oblong baking dish (approximately 9x12 give or take)
7. Bake for an hour at 350' until brown and bubbly.
8. Serve with sour cream is desired.