



Cheese Kugel

Ingredients for Kugel:

- 1 package Wide egg noodles
- 1 container Ricotta cheese (16 ounces)
- 1 container Whipped cream cheese (12 ounces)
- 1 cup Milk
- 4 each Eggs, lightly beaten
- 1 container Sour cream (16 ounces)
- ½ cup Sugar
- 1 pound Mozzarella cheese, shredded
- 1 tsp Salt
- ½ cup Butter, melted

Ingredients for Topping:

- 1 cup Apricot jam
- 1 cup Brown sugar
- 4 Tbsp Butter
- 1 cup Corn flakes

Directions:

1. Preheat oven to 350F. Coat the bottom and sides of 13x9x2-inch glass baking dish with olive oil. Cook the noodles according to the packaging instructions and drain. Toss lightly with olive oil so the noodles don't stick together.
2. In a large bowl mix together, ricotta and sour cream until smooth. Add whipped cream cheese and stir together. Add milk, ½ cup melted butter, sugar, salt, and eggs stirring to combine. Add the mozzarella and mix together. Add the noodles to the cheese mixture and gently mix together to combine.
3. Place in prepared dish and bake for 45 minutes.
4. While the kugel is cooking prepare the topping: in a small saucepan melt 4 Tbsp of butter. Add the brown sugar and apricot jam until melted and comes to a boil stirring constantly. Remove the mixture from the heat, add the corn flakes and stir together.
5. Once the kugel has been in the oven for 45 minutes, spread the topping on top and cook for an additional 5 minutes. Let cool for 5-10 minutes before serving.