

Noodle Kugel

A.K.A. Lokshen Kugel in Yiddish

Noodle Pudding –SO YUMMY

Kugel Ingredients:

1lb (16 oz) wide egg noodles

½ cup (1 stick) butter or margarine

1 cup milk – any kind you like

4 large eggs – do not substitute if you don't have to...eggs give texture to your kugel

½ - ¾ cup sugar – depending on how sweet you like your kugel

2 ½ teaspoons vanilla

¾ teaspoon salt

1lb (16 oz) sour cream or Greek yogurt

1lb (16 oz) cottage cheese – any kind

Topping Ingredients: – optional, but SO good!

3 cups crushed cornflakes (or Chex cereal, rice cereal, flake cereal, whatever you like)

3 Tablespoons sugar

1 ½ teaspoon cinnamon

3 tablespoons soft butter – cut into bits

INSTRUCTIONS:

1. Preheat oven to 350°F
2. Spray a 9x13x2 glass dish & set aside
3. Cook noodles according to directions until al dente
4. Drain well, then return to the pot & add butter, totally coating the noodles
5. Mix together milk, eggs, sugar, vanilla, & salt, beat well.
6. Stir in sour cream or Greek Yogurt, then mix in the cottage cheese
7. Combine the noodles with the dairy/egg mixture & transfer to your dish
8. Mix all topping ingredients together & sprinkle evenly over noodles
9. Bake kugel for 1 hour until golden brown. Let stand at least 5-10 minutes before serving
Place a sheet of tin foil loosely over top of noodles, if they are browning too quickly