

JILL EISENBERG'S INCLUSIVE ROSH HASHANAH APPLE KUGEL

INGREDIENTS:

- 12-16 oz bag of Wide or Extra Wide Noodles. Suggest Manischewits or other similar
- *GF: suggest Taste Republic Gluten Free Fettuccini
- *GF & Egg free suggest Le Veneziane GF corn Fettucce
- 1/2-3/4 cup sugar
- 1 1/2-2 Gala Apples peeled and chopped
- 1 cup finely chopped Walnuts
- *Nut free: omit
- 1 tsp salt
- 1 tsp cinnamon for mixture and additional to sprinkle evenly over noodle mixture in pan before baking
- 4 Eggs well beaten or egg substitute
- *Egg free: commercial egg replacers (VeganEgg, Bob's Red Mill, Ener-G, or Organ) & may need ground flax or chia, arrowroot, baking soda and apple cider vinegar, soy lecithin on hand
- 4-6 tbs butter or butter substitute
- *Earth Balance (vegan/parve/DF/GF), Miyokos creamery (vegan,GF,Soy free,lactose free but has nuts), GreenValley creamery (lactose free but contains dairy), Country Crock Plant Butter (DF)

INSTRUCTIONS:

- Preheat oven to 375 degrees.
- Cook noodles as directed on package and drain well.
- Add sugar, chopped apples, optional chopped nuts, salt, cinnamon, eggs or egg replacement in a bowl.
- Melt butter or butter substitute in a Pyrex baking dish (about 8x12) and move it around the dish to coat the sides.
- Then pour the remaining melted butter into the noodle mixture. Blend well and spread mixture in the baking dish.
- Sprinkle top evenly with cinnamon.
- Bake at 375 degrees for about 50-60 min or until browned.

