

Kugel

(Noodle Pudding)



Serves: 12



"I love to mix up the eggs and milk with my dad!"

Ingredients

- 2 gallons water
- 1 pound dry egg noodles
- 1/4 cup unsalted butter
- 2 cups 4% Cottage Cheese
- 3/4 cup sugar
- 2 cups sour cream
- 1/2 cup whole milk
- 2 teaspoons vanilla extract
- 4 eggs
- 1 cup cornflakes, crushed
- 1 teaspoon ground cinnamon
- 2 Tablespoons sugar

Directions

Preheat oven to 350 degrees F.

In a large stock pot bring the water to a boil. Add the dry egg noodle to the boiling water. Cook the noodles for 8 to 10 minutes or until the noodles are al dente. Drain the noodles into a colander and run cold water over them. Drain well and set aside. Butter a 9x13" baking dish.

In a large sauce pot over medium heat, heat the butter and toss in the cooked and drained noodles.

In a large mixing bowl combine the cottage cheese and 3/4 cup sugar. Next add the sour cream, milk, vanilla extract and eggs to the sugar mixture and whisk until blended well. Stir the creamed sugar and egg mixture into the buttered noodles. Spoon the noodle mixture into the prepared baking dish.

Sprinkle cornflake crumbs all over the top. Combine the cinnamon and remaining 2 Tbsp. of sugar and sprinkle evenly over the crumbs. Bake until the kugel for approximately 45 minutes until golden brown.