



Sweet Kugel

Serves 12.

By Chef Melinda McNeil

Ingredients

12 oz egg noodles

5 eggs

1/2 c sugar

1/2 # cottage cheese

1/2 # cream cheese

16 oz sour cream

4 oz butter, melted

1/2 c milk

1/2 c dried or drained canned fruit
(optional: could be crushed pineapple
or peach slices, dried apricot slices,
etc.)

1 1/2 c cornflakes

1/4 tsp cinnamon

Directions

Preheat the oven to 350. Cook egg noodles in salted water to al dente. Drain and set aside.

Crush cornflakes slightly to a desired size for the topping. Add cinnamon.

Butter a 9"x13" baking pan.

In a large bowl, beat eggs and sugar. Add cheeses and sour cream and mix until smooth. Blend in milk, then butter. Add noodles (and fruit, if using) and coat with cheese mixture. Top with crushed cornflake mixture and spread into the baking pan. Bake for about 45 minutes; kugel will be firm to the touch and lightly browned on top.