

Noodle Kugel

Also called Noodle Pudding or Lokshen Kugel.

An Eileen Harahan favorite!



Time to Prepare: 30 minutes



Cook Time: 1 hour



Serving: 12-18

Ingredients

8 oz medium-width egg noodles
(2/3 of a 12 ounce pkg)

8 ounces sour cream
(light is ok, not fat free)

1 (8-ounce) pkg cream cheese
softened and cut into small pieces
(reduced fat is ok, not fat free)

8 ounces cottage cheese, 2% milkfat
(I use Breakstone's 30% less sodium) ½
cup sugar

2 teaspoons vanilla extract

4 large eggs

4 tablespoons soft margarine

½ cup whole milk or ½ & ½

1 (8 ounce) can crushed pineapple,
including the juice

Topping:

2 tablespoons sugar

1 teaspoon ground cinnamon

Cooking Method

Preheat the oven to 350 degrees.

Coat a 9 x 12 or 13 inch baking dish with cooking spray. I always use glass or an enameled cast iron baking dish.

For the topping, mix the sugar and cinnamon in a small bowl and set aside.

Cook the noodles following package directions. Drain in colander. Place noodles back in the pot.

In a blender or a food processor (with a steel blade), combine the sour cream, cream cheese, cottage cheese, sugar, vanilla, eggs, margarine and milk. Process until completely smooth (about 1 minute or longer), scraping down the sides of the container with a spoon once or twice. Pour the mixture over the noodles in the pot and also add the crushed pineapple. Gently stir so that the cream-cheese mixture along with the fruit is evenly distributed.

Transfer the noodles to the prepared baking dish. Smooth the top with the back of a large spoon. Sprinkle the sugar-cinnamon topping over the top of the kugel.

Bake the uncovered kugel in the 350 degree oven for 1 hour. Let it rest for at least 15-20 minutes before cutting it. Cut into squares (12-18). Serve warm or at room temperature.

Notes: If you prepare the kugel ahead of time, let it cool to room temperature, cover the top tightly with plastic wrap, and refrigerate or freeze. If frozen, let it thaw overnight. Reheat in the microwave until heated through. If using your conventional oven, set it to 350 degrees, replace plastic wrap with foil and bake for 15-20 minutes or until heated through.