

Dairy Noodle Kugel with Fruit

Fran F. Itner

3 large eggs, beaten
1 stick of butter (4 ozs.), melted and cooled
12 ozs. wide egg noodles, cooked according to package circ. in salted water
½ tsp. salt, or to taste
1 lb. container cottage cheese (whole milk or 1%)
1 lb. container sour cream (regular or reduced fat)
1 cup golden raisins
1 cup dried apricots, chopped
3 cups corn flakes, crushed *
cinnamon and sugar (1 tbsp. sugar to 1 tsp. cinnamon, or to taste)

Grease an 8x10x2 or a 11x13 baking dish. While noodles cook, mix the cottage cheese, sour cream, eggs, and butter. Add salt. Add fruit. Add this mixture to cooked and drained noodles, stirring well to mix thoroughly. Pour kugel into pan. Place corn flakes in a sealed plastic bag. Roll a rolling pin several times over the bag to crush the corn flakes. Evenly scatter the corn flake crumbs over the kugel. Sprinkle the cinnamon and sugar over the top. Bake at 375 degrees for 35-45 minutes, until top is lightly browned.

Depending on the size of the serving, this kugel serves 6-10 people.

* This kugel is delicious without the corn flake topping, but there's a greater crunch factor with the topping.