



Robyn's Sweet Noodle Pudding (Kugel)

Makes: Makes 8-10 servings

Prep Time: 20 minutes Cook Time: 1 hour & 10 minutes

Total Time: 1 hour & 30 minutes

- 12 ounces wide egg noodles
- 3 eggs
- 1/2 cup sugar
- 8 ounces sour cream
- 12 ounces small curd cottage cheese (4% milkfat)
- 1/2 cup milk
- 1/2 cup + 3 tbsp butter, melted and separated
- 1/2 cup raisins (optional)
- 1/2 cup corn flakes
- 1/3 cup brown sugar
- 1/2 cup sliced almonds

Preheat oven to 325°F. Grease a 9 x 13-inch baking dish.

Cook noodles according to package, then drain.

Beat eggs until foamy (you can use a hand mixer, stand mixer or beat by hand). Add sugar gradually and continue beating. Add sour cream, cottage cheese, milk and 1/2 cup melted butter. If using raisins, add now. Add cooked noodles to egg mixture. Mix well.

Put noodle mixture into prepared dish. Sprinkle cornflakes and brown sugar over the top. Drizzle the 3 tablespoons of melted butter over the top, and then sprinkle with sliced almonds. Bake for one hour or until top is crispy and brown and middle is set.

Recipe adapted from Robyn Schnitzer