



Sweet Noodle Kugel

Jacob · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

8

Description

This kugel recipe is the same style of kugel we get in a New York City area Jewish deli and that my relatives would make for holidays. There seems to be endless variations of this noodle pudding now, but for me, this is the authentic original version.

Ingredients

- 1 (8 ounce) package wide egg noodles - 2 cups small curd cottage cheese - 1 ½ cups sour cream - ½ cup white sugar - ½ cup raisins or golden raisins - 3 large eggs
- beaten - ½ teaspoon salt - ¼ teaspoon ground cinnamon - ½ teaspoon ground nutmeg

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease an 8-inch square baking dish. Fill a large pot with lightly salted water and bring to a rapid boil. Cook egg noodles at a boil until tender yet firm to the bite
2. 7 to 9 minutes. Drain. Mix cottage cheese
3. sour cream
4. sugar
5. raisins
6. eggs
7. salt
8. cinnamon
9. and nutmeg together in a large bowl. Mix in cooked noodles. Pour into the prepared baking dish. Bake
10. uncovered
11. in the preheated oven
12. until golden brown on top
13. about 40 minutes. Cook's Note Don't be tempted to use light versions of sour cream or cottage cheese - the taste will not be the same. To fill a 9x13-inch pan
14. multiply all ingredients by 1 ½. Refrigerate leftovers.