

Cinnamon Noodle Kugel

Oscar · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 30 mins

Description

This noodle kugel recipe makes a velvety custard with eggs cottage cheese and sour cream. A cinnamon and brown sugar topping helps brown the noodles. With the perfect combination of crunchy and sweet, you will never want to use another kugel recipe again.

Ingredients

- 1 (12 ounce) package wide egg noodles - 6 large eggs
- beaten - 1 (16 ounce) package small curd cottage cheese - 2 cups whole milk - 1 cup sour cream - 1 cup white sugar - 6 tablespoons butter
- melted - 1 (4 ounce) package cream cheese
- softened - 1 tablespoon vanilla extract - 1 teaspoon salt - 1 cup white sugar - ¼ cup brown sugar - 1 teaspoon ground cinnamon

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish. Bring a large pot of lightly salted water to a boil. Cook egg noodles in the boiling water
2. stirring occasionally until cooked through but firm to the bite
3. about 5 minutes. Drain. Beat eggs
4. cottage cheese
5. milk
6. sour cream
7. 1 cup white sugar
8. butter
9. cream cheese
10. vanilla extract
11. and salt in a large bowl. Stir egg noodles into cottage cheese mixture
12. then pour into prepared baking dish. Combine 1/3 cup white sugar
13. brown sugar
14. and cinnamon in a small bowl; sprinkle mixture atop noodle kugel. Bake in the preheated oven until sauce is bubbly and noodles are golden
15. about 1 hour. Allow pan of kugel to cool on a wire rack for 10 minutes before serving.