

Sweet Kugel

Oscar · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 35 mins

Description

Kugel a traditional Jewish noodle custard dish is a mainstay of Jewish holiday meals Defined as a baked pudding or casserole usually from noodles or potatoes this one is my own version of kugel which is adapted from a few recipes to make one that we really love This is a rich and sweet kugel although they also come in a savory version

Ingredients

- - 1 (12 ounce) bag egg noodles - 1 (16 ounce) container sour cream - 12 ounces farmer cheese - 1 cup white sugar - 1 cup unsalted butter
- melted and cooled - 6 large eggs
- beaten - 1 large apple - peeled
- cored
- and diced - $\frac{1}{4}$ cup golden raisins
- or to taste - $\frac{1}{2}$ teaspoon ground cinnamon
- or to taste

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Generously grease a 9x13-inch baking pan. 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 and set aside. While noodles are cooking
3. mix sour cream
4. cheese
5. sugar
6. and butter together in a large bowl. Add eggs
7. apple
8. and raisins. Add drained egg noodles and cinnamon; stir until well combined. Pour into the prepared pan. Bake in the preheated oven until slightly golden brown and custard has set
9. about 1 hour. Cool for 10 to 15 minutes before serving. Cook's Notes: I was taught by my elderly grandmother to always use farmer's cheese in kugel. It's found in our regular grocery store in the dairy department. If raisins are not fresh and plump
10. take very hot or boiling water and add raisins to this water to sit for about 15 minutes. Once hot and plumped
11. drain well and use in recipe as directed.