

Kugel (Noodle Pudding)

Recipe submitted by Marni Flagel

Nationality/Ethnicity – Jewish

The Story Behind the Recipe

I usually serve this dish on Rosh Hashanah, the Jewish New Year. It holds no specific significance other than it is sweet and has apples, both of which are symbolic of the fall season and a sweet year. I have always prepared this dish for my family and now my daughter and daughter-in-law also make it. It smells wonderful while it is cooking. When my son married, I gave my daughter-in-law a new calendar and tucked in some of my son's favorite recipes between the pages of various months. This kugel recipe was put in the month of September.

Ingredients:

- ½ pound broad noodles
- ¾ stick butter or margarine
- 1 package (3 ounces) of cream cheese
- ½ cup sugar
- 3 eggs
- 1 cup milk
- 1 cup apricot nectar
- ⅔ cup crushed corn flakes
- 1 tablespoon cinnamon
- ¼ cup sugar
- ¾ stick butter or margarine softened
- 2 apples peeled, slivered, sprinkled with lemon juice and sugar

Preparation Directions:

Cook noodles according to package directions. Add butter or margarine to hot noodles, stirring through until butter is completely melted; then turn into a large glass baking dish. Combine cream cheese with sugar; add well-beaten eggs, then milk and apricot nectar. Pour mixture over noodles. Mix sugar, cinnamon, butter or margarine and cornflakes. Lay slivered apples over noodles and sprinkle corn flake mixture over the top. Bake at 350 degrees for one hour. Let cool ½ hour before serving. This also is a great make-ahead dish. Bake ½ hour and then freeze. When ready to serve, reheat to 350 degrees for 1 hour and 15 minutes