



Kugel (Noodle Pudding)

From the kitchen of Sherril

Preheat oven to 350. Butter a 13x9 Pyrex baking dish.

Presoak some raisins and dried cherries in apple juice (if available) or water.

1 16oz package of wide noodles

8 oz package of cream cheese

Large container of sour cream (I use plain yogurt)

Large container of cottage cheese

6 eggs, separated

3/4 cup sugar

Cinnamon, nutmeg, pumpkin pie spice, ground cloves, whatever spices you like in that family

Vanilla

Prepare noodles; drain, put them in a really large bowl.

In food processor, mix cream cheese, sour cream (or yogurt), cottage cheese, and 6 egg yolks. Add to noodles, mix well.

Drain raisins and dried cherries. Add them to the bowl, mix well.

Add spices and vanilla.

Beat egg whites until stiff and form peaks, fold them into the noodle mix; pour noodle mixture into the Pyrex baking dish.

Bake at 350 for at least 1 hour or until the top is golden brown. Serve hot or cold.