

Bubbie's Noodle Kugel

Ingredients

- 3/4 cup raisins
- 2 teaspoons kosher salt
- 12 ounces wide egg noodles
- 6 large eggs
- 2 cups sour cream
- 1 cup cottage cheese
- 8 ounces cream cheese , softened
- 1/4 cup unsalted butter , melted
- 1 1/2 teaspoons vanilla
- 1/4 teaspoon salt
- 1 cup + 1 tablespoon granulated sugar , divided
- 1/2 teaspoon cinnamon , divided

Prep Time: 15 minutes

Cook Time: 1 hour

Total Time: 1 hour 15 minutes

Servings: 15

Instructions

- Preheat oven to 350 degrees F. with an oven rack in the middle position. Coat a 9x13 baking dish with nonstick cooking spray.
- Place raisins in a small bowl and cover with hot water; let them soak to plump up while you prep the other ingredients.
- Bring a large pot of 5 quarts water and 2 teaspoons kosher salt to a boil. Add the noodles to the pot, bring back to a boil, and let them cook until tender but not entirely cooked, about 7 minutes. Drain thoroughly and return the cooked noodles to the pot.
- In a blender or the bowl of a food processor, blend together the eggs, sour cream, cottage cheese, cream cheese, melted butter, vanilla, salt, 1 cup sugar, and 1/4 teaspoon cinnamon.
- Pour the egg mixture over the cooked noodles in the pot and stir until well combined.
- Drain the raisins and stir them into the noodles.
- Pour the noodle mixture into the prepared baking dish, spreading evenly.
- Whisk together the remaining tablespoon of sugar and 1/4 teaspoon cinnamon; sprinkle over the top of the kugel.
- Bake the kugel for about 1 hour until the center of the kugel is set and the tips of the noodles turn golden brown.
- Remove from the oven and let the kugel rest for 15-20 minutes before slicing.
- Kugel can be served warm or cold, as a side dish, for breakfast, or dessert!

Nutrition

Calories: 338kcal · Carbohydrates: 35g · Protein: 9g · Fat: 18g · Saturated Fat: 10g · Cholesterol: 147mg · Sodium: 202mg · Potassium: 205mg · Fiber: 1g · Sugar: 16g · Vitamin A: 645IU · Vitamin C: 1mg · Calcium: 83mg · Iron: 1mg