

### **Noodle Kugel (Old School Style)**

8 oz (½ package) Wide Egg Noodles  
½ cup raisins  
1 cup cottage cheese  
2/3 cup sugar  
3 large eggs  
1 cup crushed (or tidbits) pineapple  
¼ cup butter, melted  
½ teaspoon vanilla extract  
¼ teaspoon cinnamon

Preheat oven to 350. Butter a 9"×13" baking dish. Cook noodles as directed and drain.

Mix cottage cheese with eggs, butter, sugar, raisins, pineapple, and vanilla extract until well blended. Add noodles and stir to combine. Pour into prepared pan. Sprinkle with cinnamon. Bake for 45-50 minutes until noodles are slightly brown on top. Let sit for 10 minutes before cutting & serving.

### **Fancier, Creamier Kugel**

8 oz Wide Egg Noodles  
½ package of cream cheese  
½ cup dried cranberries  
1 cup sour cream  
3 large eggs  
2/3 cup sugar  
¼ cup butter, melted  
1 teaspoon grated lemon zest  
½ teaspoon vanilla extract  
1 Tbs. Sugar mixed with ¼ teaspoon cinnamon

Preheat oven to 350. Butter a 9" springform pan. Soak cranberries in warm water so they plump up.

Combine cream cheese and sour cream into the bowl of a food processor & process until smooth. Add eggs, then sugar, melted butter, lemon zest, and vanilla until uniform. Stir in noodles & cranberries until combined. Pour into prepared springform pan. Sprinkle with cinnamon & sugar. Bake for 55 minutes until kugel is set and top edges of noodles are golden. Let stand 10 minutes then run a knife around the edge to loosen. Remove sides of pan, slice and serve. Refrigerate leftovers.