

PAREVE SWEET KUGEL WITH CHERRIES & RAISINS

INGREDIENTS

- 1/2 C Pecans
- 10 Marschino Cherries
- 1/2 C Sugar (brown)
- Half Stick of Margarine (liquify)
Water
- 1 pkg Noodles (Wide)
- 5 Eggs
- 3/4 C Sugar (white)
- Half Margarine (liquify)
- 1 pkg Apricots
- 1/2 C Raisins
- 1/4 C Pineapple (crushed) (optional)



DIRECTIONS

- 1 Pre-heat oven to 350 F & spray cooking spray on a pan.
- 2 Put pecans, cherries & brown sugar in the pan, add the liquity margarine & then put the pan aside.
- 3 Heat a pot with water & then boil the noodles according to the boxes instructions.
- 4 Meanwhile separately combine the eggs, white sugar & margarine.
- 5 Chop the apricots **OR** put them in a processor.
- 6 After the noodles are done place them in a collander to draw out the water.
- 7 Place the noodles in a large bowl & add the apricots, & the egg, sugar & margarine mix.
- 8 Stir well & then place the noodle mix on top of the pecans, cherries & brown sugar in the pan.
- 9 Put the pan in the oven too cook for 1 hour.
- 10 You could put foil over the top for the last 20 minutes.
- 11 After it cools, flip it over & serve it that way.

