

DAIRY APRICOT KUGEL

INGREDIENTS

- 1 Wide Egg noodles (8 oz)
- 4 Eggs (beaten)
- 3/4 C Sugar
- 1/4 t Salt
- 1 stick Butter (unsalted) (melted)
- 1 Sour cream
- 1 C Cottage Cheese (small curd)
- 12 oz Applesauce
- 1/2 to 1 C Raisins (golden raisins)
- 1 C Apricots (dried) (cut in quarters)



DIRECTIONS

- 1 Pre-heat oven to 350 F.
- 2 Cook noodles according to package direction & drain/
- 3 In a large bowl, mix all ingredients with cooked noodles, mixing the butter & fruit in last.
- 4 Coat a 9-by-13-inch pan with non-stick spray.
- 5 Pour mixture into pan.
- 6 Submerge apricots as much as possible to avoid burning.
- 7 Bake 45 minutes to 1 hour.
- 8 Kugel is done when a toothpick inserted in middle comes out clean

