

Apple-Cinnamon Noodle Kugel

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Etz Chayim Progressive Synagogue

Bentleigh, Victoria

Ingredients

- 350-500g egg noodles
- 130g plus 15ml unsalted butter
- 2 cooking apples
- 250g cottage cheese
- 3-4 eggs, lightly beaten
- 10ml cinnamon
- 250g sugar
- 2-3 handfuls raisins
- 2.5 ml bicarbonate of soda

Directions

Preheat oven to 180° Celsius / 350° Fahrenheit.

Cook noodles in salted boiling water according to packet directions until just tender; drain.

Melt butter, then toss with noodles.

Coarsely grate apples and add to noodles, then stir in remaining ingredients.

Tip mixture into deep rectangular ovenproof dish (38x20cm / 15x8inch).

Bake 1-1¼ hours, until browned and crisp.