Noodle Kugel

Description

Noodle Kugel - Traditional with golden rasins, but can subsitute another sweet dried fruit

Summary

Yield: 4
Source: Family Feast
Prep Time: 1 1/2 hours
Category: Main Dish
Cuisine: Jewish
Tags: dried fruit, golden raisin, milk, egg noodles, cream cheese, Sugar, butter

Ingredients

- 1 pkg wide egg noodles (use 8oz)
- 2 tbsp unsalted butter
- 8 ozs cream cheese softened (not whipped)
- 6 eggs
- 10 ozs evaprated milk (carnations can)
- 3 cups whole milk
- 1 cup gilden raisins
- 8 tbsp granulated sugar

Instructions

Combine cream cheese, sugar, and eggs with mixer until smooth

cook egg noodles per package instructions - reduce cooking time by 2 minutes

drain well and toss with butter

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Add buttered noodles to bowl with cream cheese mixture and stir gently by hand until mixed