

Find this recipe at: <https://greenvalleylactosefree.com/in-the-kitchen/recipes/apricot-noodle-kugel>

# Sweet Apricot Noodle Kugel

Prep time: 15 minutes

Servings: 12

Noodle pudding is an absolute classic for many Jewish holidays. While we love Grandma's traditional recipe, sometimes it's nice to mix it up. This year we tried an apricot version, and oh boy, was it good. If apricot's not your thing, feel free to switch out for a fruit of your liking. It's pretty hard to go wrong when you start with all the best dairy delights combined into one dish.

Green Valley Creamery

## Ingredients

12 oz. Wide egg noodles

6 Large eggs

16 oz. Green Valley Creamery Lactose-Free Sour Cream

8 oz. Green Valley Creamery Lactose-Free Cottage Cheese

8 oz. Green Valley Creamery Lactose-Free Cream Cheese

1/4 Cup Green Valley Creamery Lactose-Free Butter

3/4 Cup apricot preserves

15 oz. Canned apricots in heavy syrup

1/2 Cup raisins

Cinnamon and sugar for dusting

## Instructions

1. Preheat oven to 350 degrees Fahrenheit. Grease a 3 qt or 9" x 13" baking dish.
2. Soak raisins in cold water to plump while you prepare the remainder of the ingredients.
3. Bring a large pot of water to a boil. Add noodles and bring to a boil again. Cook 4 - 5 minutes until tender but not soft ; drain noodles and set aside.
4. In a large mixing bowl, add eggs, sour cream, cottage cheese, cream cheese,

apricot preserves, sugar, melted butter. Mix all ingredients well until creamy.

5. Drain apricots and chop into pieces. Drain raisins.

6. Add the noodles, apricots and raisins into the mixing bowl and stir all until combined well.

7. Transfer to baking dish and top generously with cinnamon and sugar.

8. Place in center rack and bake for about 60 minutes, rotating once halfway through cooking. Once the center of the kugel has set and the tips of the noodles turn golden brown, remove from oven. Let cool for at least 15 minutes - serve hot or cold. Enjoy!