



Mom's Noodle Kugel

INGREDIENTS

1 lb of wide noodles	1 stick of real butter
¾ cup water	1 lb large curd, full-fat cottage cheese
3 extra large eggs, well-beaten	½ cup sugar
¼ TSP baking powder	½ TSP salt
maple syrup	*Optional: raisins, dried cranberries, walnuts

DIRECTIONS

Preheat oven to 325. In a large stock pot, cook noodles (follow directions on bag). Drain and rinse noodles well then put aside. Grease a large Pyrex baking dish with butter and set aside. Melt a full stick of butter on low heat in the same pot the noodles were cooked. Slowly mix into the pot the water, eggs, sugar, salt, and baking powder. Mix in optional ingredients here as well, then fold in the cottage cheese. Let warm for a minute or two, then add noodles. Put mixture into the buttered Pyrex dish and cook for 20 minutes. Remove from oven, drizzle maple syrup generously over top, and bake for another 20 minutes. Remove from oven again, drizzle more maple syrup over top, and bake for another 20 to 25 minutes until lightly brown. Drizzle a bit more syrup. Serve warm or cold.