

The Downtown Dish

Decadent Delights

Recipe Credit: chabad.org

Category: Side Dish

Sweet Noodle Kugel with Raisins

Ingredients:

12 oz. medium noodles

¼ cup oil

5 eggs

½ cup brown sugar

½ cup sugar

½ cup raisins

1 tsp. vanilla

1 tbsp. kosher salt



Directions:

Soak the raisins in 1 cup of water until the noodles are cooked.

Cook and drain the noodles, and immediately mix in the oil.

Mix the eggs, sugar, brown sugar, drained raisins, salt and vanilla together. Pour over noodles. Stir until the noodles are evenly coated.

Pour the mixture into a greased 9" × 13" pan (or two smaller square pans) and bake at 375° F for 45 minutes, until top is golden.

Presented By:

