

Esther's Lukshen Kugel

Aunt Esther's Cookbook

Ingredients:

1/2 lb Broad Egg Noodles
1/2 lb Cottage Cheese
1/2 pt Sour Cream
1/8 cup Sugar
1/2 stick Soft Butter
3 Eggs--well beaten
3 oz Cream Cheese

Preparation Instructions:

Boil noodles until tender. Mix with other ingredients.

Pour in buttered baking dish. Bake in 375 degree oven for 45 minutes.

Raisins or apples are optional additions for a sweeter kugel.

Serves: Varies

Submitted by Sheryl Kabak