

Fruit Farfel Kugel

Sheryl Kabak

Serves 8-10

Submitted by Sheryl Kabak

Ingredients:

3 cups Matzo Farfel

5 Eggs—separated

1 tsp Salt

1/4 cup Sugar

1/2 lb Margarine, melted

2 cups Applesauce

3/4 cup Crushed Pineapple

1 tsp Cinnamon

1 tsp each Cinnamon & Sugar

Preparation Instructions:

Put farfel in colander and pour hot water over it.

Beat egg yolks with salt, sugar, and margarine. Mix with farfel. Add pineapple, applesauce, and cinnamon.

Beat egg whites until stiff. Fold above mixture, then place into a 9" x 13" casserole dish sprayed with Pam. Sprinkle the top with the cinnamon and sugar mixture.

Bake 350 degrees for 35 to 45 minutes.

This makes a deliciously sweet Passover Kugel that can be used for breakfast or as a side dish with the holiday meal.