



Noodle Kugel with Cherries

Ingredients

6 eggs
1 cup sour cream
1 1/2 c. sugar
1 tsp. cinnamon (plus a tad more for dusting)
1 tsp. vanilla
1 lb. broad egg noodles
1/4 lb. butter, melted
1 cup dried tart cherries (soaked in hot water for about 1 hour)
Salt (for the water for boiling noodles)

Preparation

Boil and drain noodles. Set aside. Pre-heat oven at 400 degrees

Combine and mix eggs, sour cream, sugar, vanilla, and cinnamon. Add melted butter slowly so that you do not cook the eggs. Once well-integrated add the reconstituted cherries and the cooked egg noodles. Sprinkle with cinnamon. Bake in a buttered 9 x 13 inch pan for 45 minutes or until custard is set and gold brown on top. Allow for it to cool before serving and refrigerate to store. Serves 6-8.