

Sharon's Noodle Kugel!



Ingredients

1h 30m -16 servings 328 cal

- 1 (12 ounce) package wide egg noodles
- 6 eggs, beaten
- 1 (16 ounce) package small curd cottage cheese
- 2 cups whole milk
- 1 cup sour cream
- 1 cup white sugar
- 6 tablespoons butter, melted

- 1 (4 ounce) package cream cheese, softened
- 1 tablespoon vanilla extract
- 1 teaspoon salt
- 1/3 cup white sugar
- 1/4 cup brown sugar
- 1 teaspoon ground cinnamon
- Add all ingredients to list

Directions

1. Preheat oven to 350 degrees F (175 degrees C).
2. Grease a 9x13-inch baking dish.
3. Bring a large pot of lightly salted water to a boil. Cook egg noodles in the boiling water, stirring occasionally until cooked through but firm to the bite, about 5 minutes. Drain.
4. Beat eggs, cottage cheese, milk, sour cream, 1 cup white sugar, butter, cream cheese, vanilla extract, and salt in a large bowl.
5. Stir egg noodles into cottage cheese mixture, then pour into prepared baking dish.
6. Combine 1/3 cup white sugar, brown sugar, and cinnamon in a small bowl; sprinkle mixture atop noodle kugel.
7. Bake in the preheated oven until sauce is bubbly and noodles are golden, about 1 hour. Allow pan of kugel to cool on a wire rack for 10 minutes before serving.