

Jewish Fruit Kugel

From Better Homes And Gardens

Prep time: 25 minutes

Cook time: 30 minutes

Serves 4

- 4 ounces wide noodles
- 2 beaten eggs
- 1/4 cup sugar
- 2 tablespoons cooking oil
- 1/8 teaspoon ground cinnamon
- 1 medium apple, peeled, cored, and diced
- 1/4 cup dried apricots, chopped
- 1/4 cup raisins

Directions

1. Cook noodles according to package directions; strain well. In a large mixing bowl combine eggs, sugar, cooking oil, and cinnamon; beat well. Stir in apples, apricots, and raisins. Toss fruit mixture with drained noodles.
2. Transfer to a greased 1-quart casserole. Cover and bake, stirring once, in a 350 degree F oven for 30 minutes or until a knife inserted near center comes out clean. Serve hot. Makes 6 servings.