



sweet noodle pudding

By revealing this sweet, raisin-loaded noodle pudding we're breaking an unspoken code held by generations of Jewish women – you can kibitz about Auntie's moustache, kvetch about cousin 's wet kisses, but, under no circumstances should you be a yenta about your secret noodle pudding recipe. We're taking a risk, but we think the public has a right to know.

SERVES: 8



julie albert & lisa gnat



ingredients

Noodle Pudding

- 1 (13oz/375g) bag wide egg noodles
- 2 tbsp butter
- 2 cups cottage cheese
- 2 cups sour cream
- 4 large eggs, lightly beaten
- 3/4 cup sugar
- 1 tsp vanilla extract
- 1 cup raisins

Cornflake Topping

- 1 1/2 cups crushed corn flake cereal
- 1/4 cup packed brown sugar
- 2 tbsp melted butter
- 1 tsp ground cinnamon

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directions

1. Preheat oven to 350°F. Coat a 13x9-inch baking dish with non-stick cooking spray.
2. Cook noodles according to package directions. Drain well and mix with 2 tbsp butter. Set aside.
3. In a large bowl, combine cottage cheese, sour cream, eggs, sugar and vanilla. Add noodles, gently tossing to coat. Fold in raisins and spoon mixture into prepared baking dish.
4. For the topping, in a small bowl, combine corn flakes, brown sugar, butter and cinnamon. Spread on top of noodles and bake covered for 30 minutes. Remove the cover and bake an additional 10-15 minutes, until the top is golden brown. Allow to cool before cutting.

“Three may keep a secret, if two of them are dead.”

– BENJAMIN FRANKLIN

