

WRJ CENTENNIAL



*Cookbook Collection*  
SHAVUOT

***From Generation to Generation***

Sisterhood Temple Emanu-El  
Dallas, TX

Throw Together Noodle Kugel

3 eggs  
2 cups milk  
1 teaspoon vanilla  
1 stick margarine  
12 ounces cottage cheese  
½ cup sugar (less to taste)  
8 ounces noodles, uncooked

Topping:

1 cup crushed corn flakes  
1 cup brown sugar  
Cinnamon to taste

1. Melt margarine.
2. Stir in all ingredients.
3. Pour into greased, 9-inch Pyrex dish.
4. Bake at 350 degrees for 30 minutes.
5. Sprinkle topping over kugel and continue cooking for about another 30 minutes until crisp on top and knife inserted in center comes out clean.

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***Kitchen Capers Tried and New***

Temple Sha'arey Shalom Sisterhood  
Springfield, NJ

**CHERRY NOODLE PUDDING**

**8 oz. fine noodles**

**½ lb. cream cheese**

**1 can cherry pie filling (can be  
other flavor, if wanted)**

**8 eggs**

**1 pt. sour cream**

**2 tsp. vanilla**

**½ lb. butter or margarine**

**1 c. sugar**

Cook noodles and drain. Butter 3 quart oblong pan and line with noodles. Blend all other ingredients, except cherries. Pour blended mixture over noodles. Top with spoonful of cherries. Bake 1 hour at 350°. Watch that top doesn't burn/brown.

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*All of Our Favorites*  
Temple Covenant of Peace Sisterhood  
Easton, PA

**AUNT MILDRED'S CRUNCHY NOODLE KUGEL**

This favorite has been enjoyed by our Temple family at Break the Fast and pot luck dinners.

**KUGEL:**

**8 oz. med. noodles**

**2/3 c. sugar**

**3 eggs**

**1 pt. sour cream**

**16 oz. pot style cottage cheese**

**1 tsp. vanilla**

**½ stick margarine, cut into  
cubes**

Precook noodles for 6 minutes, drain and cool. Add all ingredients and mix, add noodles, put mixture into 9 x 13 pan. Top with ½ stick margarine, cut into cubes and sprinkle with topping. Bake in a preheated 350 degree oven for 1 hour 15 minutes.

**TOPPING:**

**Mix together in a small bowl:**

**Cinnamon, to taste**

**5 handfuls corn flakes, crushed**

**¼ c. brown sugar**

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***The Spice of Chai***

Temple Chai Sisterhood  
Long Grove, IL

**Crown-Shaped Noodle Kugel**

**2/3 stick butter or margarine**  
**3/4 c. brown sugar**  
**1 c. chopped walnuts**  
**1 (16 oz) pkg. med. noodles**  
**1 tsp. salt**

**4 eggs, beaten**  
**1/2 tsp. cinnamon**  
**2/3 c. sugar**  
**3/4 c. applesauce**

Spray Bundt pan with no-stick spray. Melt butter. Pour 1/4 cup of melted butter into bundt pan. Place brown sugar over the butter. Place chopped nuts over brown sugar. Cook noodles and drain. In large bowl, mix rest of melted butter and remaining ingredients together. Add noodles and mix thoroughly. Pour into bundt pan. Bake at 350° for 1 hour, or until brown. Remove from oven, turn upside down on plate, and serve.