

Noodle Kugel

Ingredients:

250 grams (about 8 oz.) egg noodles
1 1/2 sticks butter or margarine
2/3 c. sugar
1/2 c. seedless raisins
1 /2 c. nuts (walnuts or pecans)
2 eggs, beaten
1 cup sour cream
1 tsp. vanilla
1 tsp. cinnamon
Dash salt

Directions:

Cook noodles in boiling water according to directions on package. Drain.
Add all other ingredients and mix well.
Pour into greased loaf pan and bake at 375 degrees F. or 170 degrees C.
about one hour or until golden brown.
Although this is a nice dessert anytime, it is especially suitable during Shavuot
(Pentecost), the dairy holiday.