

Applesauce Noodle Kugel

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Ingredients

1 lb. bag wide egg noodles – cooked al dente
6 eggs OR equivalent amount of egg substitute
1 cup granulated sugar
1 cup butter OR margarine – melted
1 cup applesauce
1/2 cup sour cream – low-fat okay
1/4 cup raisins
1 tsp. lemon juice
1 tsp. vanilla extract
1/4 cup graham cracker crumbs – optional
1 tsp. ground cinnamon

Directions

Combine all ingredients, except graham cracker crumbs and cinnamon, until mixed well.

Spread graham cracker crumbs evenly on the bottom of a greased 13" X 9" X 2" baking dish.

Pour the noodle mixture over the crumbs; sprinkle top with cinnamon.

Bake in a 350 degree oven for 45-60 minutes, or until set, covering with aluminum foil if top begins to brown too quickly.