

Breakfast

Apple-Cranberry Kugel

Casserole Recipes

Servings: 6

Bake Time: 55 minutes

8 ounces extra-wide egg noodles, uncooked

6 egg yolks

3/4 cup sugar

1 1/3 cups milk

1 1/3 cups whipping cream

1 teaspoon vanilla

1/4 teaspoon ground cinnamon

2 cups sliced apples

1 cup dried cranberries

Preheat oven to 350 degrees.

Lightly coat 8-inch square baking dish with nonstick cooking spray. Cook noodles according to package directions; drain. Rinse under cold water; drain well.

Whisk egg yolks and sugar in large bowl until thick and pale yellow. Whisk in milk, cream, vanilla and cinnamon.

Toss noodles, apples and cranberries in separate large bowl until combined. Transfer to prepared baking dish. Pour 3 cups egg mixture over noodles. Cover casserole with foil. Bake 55 minutes or until just set. (The middle will set as it cools.)

Cook and stir remaining egg mixture in small saucepan over low heat 8 minutes or until mixture coats back of spoon. Drizzle over kugel.

Per Serving (excluding unknown items): 310 Calories; 21g Fat (59.3% calories from fat); 3g Protein; 29g Carbohydrate; trace Dietary Fiber; 78mg Cholesterol; 46mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 1/2 Non-Fat Milk; 4 Fat; 1 1/2 Other Carbohydrates.