

Noodle Pudding

Barbara Berns

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

*1 pound fine egg noodles
1 package (3 ounce) farmer
cheese
3/4 cup sugar
3 eggs, beaten
2 cups milk
Frosted Flakes
11 ounces cream cheese
1 teaspoon vanilla
1/2 cup raisins
1 stick margarine, melted*

Cook the egg noodles according to package directions.

Soak the raisins in boiling water for a while. Drain.

In a mixer, cream together the farmer cheese, cream cheese and sugar. Add the eggs, vanilla, milk, raisins and margarine. Transfer the mixture to a 13x9-inch baking dish. Mix well.

Sprinkle Frosted Flakes over the top.

Bake for one hour, uncovered, at 350 degrees.

Per Serving (excluding unknown items): 3233 Calories; 231g Fat (63.2% calories from fat); 62g Protein; 242g Carbohydrate; 3g Dietary Fiber; 1044mg Cholesterol; 2447mg Sodium. Exchanges: 6 Lean Meat; 4 Fruit; 2 Non-Fat Milk; 42 Fat; 10 Other Carbohydrates.