

## Noodle Kugel (Pineapple Noodle Pudding)

Author: From an acquaintance I knew in the 1960's

Carolyn T's  
Main Cookbook

**Servings: 16**



*Notes: Can be served as a side dish to a buffet dinner, as a carb with a roast, or as a different kind of dessert. The topping originally had another cube of butter chunked up in little pieces. I deleted that step.*

*Description: Kind of sweet, but is served as a dinner side dish*

1. Preheat oven to 350.
2. Prepare noodles as directed (undercook, since they'll be baked for a long time), and chunk up butter into the hot noodles. Stir until butter is melted. Set aside to cool while continuing with remainder of recipe. (Save butter wrappers for greasing the baking dish.)
3. In a large bowl mash the cream cheese to make sure it's soft, then add cottage cheese. Then add the canned pineapple, vanilla and sugar, eggs and milk. Stir to combine. Add the cooled noodles and stir to mix well. Grease a large, flat baking dish (Pyrex, 8x13 approx.) and pour noodle mixture into it. Smooth with a spoon.
4. Topping: sprinkle brown sugar over the top of the noodles, then sprinkle corn flake crumbs on top. Original recipe called for dotting the top with an additional cube of butter. I omit that step, but it's up to you!
5. Cover with foil and bake for one hour covered, then remove foil and continue baking for another 30 minutes. Remove and cool.
6. Slice the kugel into blocky pieces. Allow to cool completely and serve at room temperature. Depending on how you cut this, it may serve as many as 20, or as few as about 12.
7. Can be made ahead (baked) and frozen, but cut the slices before reheating. May also be served hot, if preferred.

### **NOODLES:**

- 1 pound egg noodles, wide**
- 8 ounces unsalted butter, room temp**
- 16 ounces cottage cheese, small curd**
- 3 ounces cream cheese, softened**
- 6 large eggs, lightly beaten**
- 2 tablespoons vanilla**
- 6 tablespoons sugar**
- 16 ounces crushed pineapple in juice (do not drain)**
- 1/2 cup milk**

### **TOPPING:**

- 1/2 cup brown sugar, or more, if desired**
- 1 1/2 cups cornflake crumbs**
- Additional pats of butter on top, if desired**

**Blog: Carolyn T's Blog:**  
<http://tastingspoons.com>

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*Per Serving (excluding unknown items): 373 Calories; 17g Fat (41.6% calories from fat); 12g Protein; 43g Carbohydrate; 1g Dietary Fiber; 147mg Cholesterol; 258mg Sodium. Exchanges: 2 Grain(Starch); 1 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 3 Fat; 1/2 Other Carbohydrates.*