

# Noodle Kugel

## Ingredients

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4 oz Wide Egg Noodles  
1/4 c Unsalted Butter  
1 c Cottage Cheese  
1 c Sour Cream  
1/4 c Sugar (plus more for sprinkling)  
3 Eggs  
1 t Ground Cinnamon (plus more for sprinkling)  
1/4 c Raisins  
0 pn Nutmeg

## Instructions

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1. Add the butter into a small bowl and melt in the microwave. Set aside to cool. Preheat the oven to 350 degrees. Spray an 8x8 inch pan or muffin tin.  
2. In a medium pot filled with salted water bring to a boil. Add noodles and boil for about 4 minutes. Drain and set aside to cool.  
3. In a large bowl combine cottage cheese, sour cream, sugar, eggs, cinnamon, raisins, and nutmeg then mix well. Add the butter and stir well. Add the noodles and stir quickly so the noodles do not cook your eggs.  
4. Pour mixture into prepared pan or muffin tin. Sprinkle a cinnamon and sugar over the top and bake in the oven about 30-35 minutes, or until tops are crispy and caramelized.