



## Grandma Daisy's Noodle Kugel

Alex G., Program Coordinator | YIELD: 6-8 servings | TIME: 75 minutes

"This is copied directly from my mom's ROLODEX - Old school! It is such a beloved recipe among my whole extended family and every friend who has ever come to a holiday celebration (Rosh Hashana, Thanksgiving, even Passover) at the Goldman household! Grandma Daisy was such a carefree and fun-loving spirit. My favorite memory, which embodies this quality to the extreme, was when we were at my cousin's Bat Mitzvah, she danced so hard that she fell and broke her wrist! She was in her 80's at this point, but she never really slowed down.

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### INGREDIENTS

1 12-oz. package wide or medium egg noodles  
6 Tablespoons apricot preserves  
12-oz. can crushed pineapple, drained (and some of the juice, not a lot)  
1/2 tsp. vanilla  
1/2 cup sugar  
3 eggs (beaten)  
6 Tablespoons melted butter  
Optional: ground cinnamon and raisins

### PREPARATION

Preheat oven to 350 degrees.  
Cook noodles in boiling water till al dente. Drain.  
Put all ingredients except the noodles in a large bowl and mix well. Add the noodles and mix gently until well coated.  
Grease a Pyrex dish or baking pan - 9 x 13" works best.  
Pour mixture into pan.  
If desired, sprinkle top with cinnamon and/or raisins.  
Bake approximately 45 minutes until noodles on the top layer get lightly brown.  
Note from Alex: "I cover with foil for the first half hour, then remove foil and let bake till noodles are golden....about another 10-15 minutes depending on how hot the oven is."

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