



# CAMP LOUISE CIRCLE

## Andie's Mom's Kugel

By Andie Snyder (Circle 2006)

### Ingredients

6 eggs  
1 package (12 to 16 oz) broad egg noodles  
1/4 cup sugar  
1 cup raisins, any color  
1 pint sour cream  
1 brick cream cheese  
1/2 cup butter (1 stick)  
1 pound small-curd cottage cheese  
pinch of salt  
1/2 teaspoon vanilla

Topping: Combination of brown sugar, nuts, etc. I usually mix brown sugar and granola; my mother uses a mix of brown sugar, walnuts, and cinnamon; other people often use corn flakes. You need approximately 1 cup.

### Directions

1. Preheat oven to 350 degrees and grease a 13x9 baking dish
2. Begin cooking noodles, according to package directions.
3. In a bowl, mix together the eggs, sugar, raisins, salt, and vanilla .
4. Once noodles are done, drain and place empty pot back on stove. Pour in the dairy products (sour cream, cream cheese, cottage cheese, and butter), and stir until melted. The heat from the pot should be enough to melt everything - but you can turn the stove back on low to help it along (just keep an eye on it so nothing burns!)
5. Add noodles to this mixture and mix well.
7. Add egg mixture the pot, mix well.
8. Pour in to greased pan, cover evenly with topping
9. Bake for 45 minutes to an hour, let cool before serving (it continues to set up a bit).