



Apple Kugel

Ingredients:

1 8oz package egg noodles
¼ cup melted margarine
4 eggs
3 medium apples
¼ cup raisins (optional)

1 ½ teaspoon salt
¼ cup sugar
2 teaspoon cinnamon
½ teaspoon vanilla

Directions:

1. Cook and drain noodles. Put in large bowl
2. Stir in margarine and eggs. Peel apples and slice them. Add to bowl.
3. Rinse raisins in hot water, drain and add to bowl.
4. Add seasonin and mix well.
5. Bake at 350 in greased 9x13 pan for 40-60 minutes.
6. For extra soft, add 2 more eggs.