

## Cream Cheese Kugel

### Ingredients - Kugel

1 lb cream cheese loaf  
6 oz margarine  
2 cups eggs, liquid  
1 cup milk  
1/2 cup granulated sugar  
1 lb egg noodle pasta  
1/3 lb raisins

### Ingredients - Topping

4 oz margarine  
1 cup cornflake crumbs  
1/2 tsp cinnamon  
1 Tbsp granulated sugar

### Directions

Cook noodles. Bring water to a rapid boil, gradually add noodles while stirring; return water to a boil. Cook, uncovered, at a fast boil until noodles are tender, approximately 5-10 minutes. Drain and rinse with cold water. Drain well again. Cover and refrigerate until needed in the recipe. In a large mixing bowl, cream together cream cheese and first amount of margarine until well blended.

Add eggs, milk and first amount of granulated sugar; mix well. Fold in noodles and raisins until mixed together.

Pour mixture into a 20x12x2 baking pan sprayed with non-stick pan release. Heat oven to 375 degrees.

### Prepare Topping

Melt margarine in a sauce pan over low heat. In a medium bowl, mix together cornflake crumbs, melted margarine, cinnamon and sugar until blended together. Sprinkle cornflake crumb mixture evenly over noodle mixture. Bake in oven for 35-45 minutes or until center is set and top is golden brown. Kugel may be served warm or cold.

**Yield** 24 servings

### Nutritional Information

*Calories 319, Fat 19g, Carbohydrates 30g, Cholesterol 127mg, Sodium 141mg, Fiber 1g, Protein 7g*



*Egg noodle pasta bathed in a creamy sauce embellished with raisins and topped with a surprisingly sweet and crunchy finishing touch.*

