

Passover Noodle Kugel (Dairy)

This kosher for Passover noodle kugel is one of those [Passover recipes](#) that doesn't *taste* like a Passover recipe.

Whether it's thanks to the gluten-free trend, the growth of Chassidic communities that avoid *gebrokts* (matzo or matzo products mixed with water), or both, a lot of kosher for Passover-certified noodles have hit the market in recent years.

The noodles are generally made with potato and/or tapioca starch, so they've got a downside—when boiled, they tend to stick together or come out gummy. That's a liability if you're trying to make pasta with red sauce, but it's actually kind of an asset when it comes to kugel.

An added plus to this Passover dairy noodle kugel is it can be made in advance and frozen to free up some time for busy holiday meal preparations. You can add raisins or apples, or even a combination of both—just keep the additions to a total of 1 cup.

Ingredients

- 1 tablespoon butter (softened for greasing the pan)
- 1 (12-ounce) package kosher for Passover wide noodles
- 1 (16-ounce) container low-fat cottage cheese
- 1 (16-ounce) container sour cream
- 1 cup sugar
- 5 large eggs (beaten)
- 1 stick/1/2 cup unsalted butter (melted and cooled)
- 1 tablespoon vanilla
- Optional: 2 large apples (peeled and chopped *or* 1 cup raisins *or* 1 apple and 1/2 cup raisins)
- 1 tablespoon [cinnamon sugar](#)

Steps to Make It

1. Gather the ingredients.
2. Heat the oven to 350 F. Use 1 tablespoon softened butter to grease a 13x9x2-inch baking dish.
3. Cook, rinse, and drain the noodles according to package directions. Set aside.
4. In a large bowl, mix the cottage cheese, sour cream, sugar, eggs, melted butter, and vanilla.
5. Stir in the drained noodles and fold in the raisins or apples, or a combination, if using.
6. Spoon the mixture into the prepared pan. Sprinkle evenly with the cinnamon sugar.
7. Bake in the heated oven for 50 to 60 minutes or until the center is set. Cool at least 10 minutes before cutting to serve.