



## Marilyn's Orange White Raisin Noodle Pudding

### Ingredients:

- 12 oz bag of wide egg noodles, undercooked (see notes below)
- 3 Tbsp of melted butter
- 1 cup white raisins
- 2 large oranges
- 4 eggs
- 1 pint of full fat sour cream
- ½ cup whole milk
- 1 tsp. vanilla
- 1 cup granulated sugar
- ½ tsp. salt
- Zest from one orange
- 2 Tbsp cinnamon/sugar mixed to top

### Instructions

The day before (or several hours before) making this, remove the zest from one orange and juice both oranges. Wrap the zest in some foil and refrigerate.

Soak 1 cup of white raisins overnight in the orange juice, turning a few times. Place this in the refrigerator while they are soaking.

Two hours before you start "kugeling" (a term we used to say when making 12 pans of this for an event), butter a 9 x 13 pan, (or smaller if you want it higher).

Bring a 6-8 quart large pot of salted water (1 Tbsp table salt) to a boil. Drop in the entire bag of wide egg noodles, stir briefly and leave on high heat uncovered. Begin timing and cook for 5 minutes. The water may not return to boiling, but taste a noodle after this time and it should be a little chewy still.

Drain the noodles and rinse with cold water to stop the cooking. Return the noodles to your pot and stir in melted butter. Stir in drained white raisins, and pour into the baking dish. Even out the top.

Beat the other ingredients in the order listed (eggs through zest), mix well with a whisk and pour on top of noodles, pushing the noodles down into the liquid. Smooth the top. (I use disposable gloves and pat it with my hands). Top with a mix of cinnamon/sugar and bake at 350 for 45 minutes or until a knife when inserted comes out clean, much like custard. It might seem greasy from the butter, but this sinks into the kugel as it cools. Let rest at least 15 minutes before cutting.

Kugel is good warmish, and there are those who love the crispy edges and those who love the inside pieces. Once cooled, cover well and refrigerate for up to a week or freeze for up to a month. You might even decide to have this for dessert!