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(Kugel)

INGREDIENTS

12 ounces extra wide egg noodles

- 3 eggs
- 1/2 cup sugar
- 8 ounces low-fat sour cream (I used plain non-fat

yogurt)

- 16 ounces low-fat cottage cheese
 - 1/2 cup low-fat milk
 - 1 stick butter
 - 1 teaspoon vanilla extract
 - 1 teaspoon cinnamon
 - 1/2 cup raisins
 - 1/2 cup brown sugar

DIRECTIONS

Preheat oven to 325 degrees F. Cook noodles as directed on package, drain and set aside. In a large bowl, beat eggs until foamy. Add sugar gradually and continue beating. Add sour cream, cottage cheese, milk and melted

Photo Susie Iventosch

butter. Add vanilla, cinnamon and raisins. Toss in cooked noodles and mix well. Put in greased 9x13 ovenproof casserole. Sprinkle brown sugar over top. Bake 1 hour.

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