

Maine Arts Camp

Recipe: Apple Noodle Kugel

Chef: Charlie Limoggio CEC

Servings: 8

Quantity	Unit	Ingredient	Prep Notes
8	ounces	Egg noodles	Cooked al dente & drained
¼	cup	Margarine, melted	Butter can be substituted
6	large	Egg whites	Lightly whipped
¾	cup	Sugar	
1	21 ounce can	Apple pie filling	
½	Cup	Orange juice	
1	Teaspoon	Lemon juice	
1	Cup	Chopped walnuts	
½	Cup	raisins	
		Topping:	
¼	Cup	Melted margarine	Butter can be substituted
¾	Teaspoon	Ground cinnamon	
4 ½	Teaspoons	Sugar	
½	Cup	Chopped walnuts	

1. Mix noodles with margarine. Add eggs, sugar, apples, juices, nuts and raisins to noodles. Mix well. Top with melted margarine. Sprinkle mixture of sugar and cinnamon over top. Top with 1/2 cup walnuts. Bake 350F for 1 hour in a 9 x 13 pan.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.