



Noodle Kugel

Ingredients:

8 oz. wide egg noodles
4 tbsp. butter, divided
1 cup raisins
1 cup sugar
4 eggs, beaten
1 cup milk
1 tsp. vanilla extract
1/2 tsp. salt

Instructions:

1. Preheat your oven to 350°F (180°C).
2. Cook the noodles according to the package instructions, then drain and set aside.
3. In a large saucepan, melt 2 tablespoons of butter over medium heat. Add the raisins and cook until they are plump and softened, about 5 minutes.
4. In a large bowl, mix together the sugar, eggs, milk, vanilla extract, and salt. Stir in the cooked noodles and raisins.
5. Melt the remaining 2 tablespoons of butter and pour it into a 9×13-inch baking dish. Add the noodle mixture to the dish and spread it out evenly.
6. Bake the kugel for 45-50 minutes, or until it is set and golden brown on top. Allow it to cool slightly before serving.

BLINTZES

Ingredients:

Crepes:

1 cup flour
1/2 teaspoon salt
4 eggs
1 cup milk

Butter or margarine to fry with Filling:

1 cup dry cottage cheese
1/2 cup sour cream
2 tablespoons sugar
1 teaspoon vanilla

Instructions:

Mix crepe ingredients. Butter and heat a skillet. Pour about 1/2 cup of batter onto the pan, forming a large circle. Cook on one side only, until the blintz starts to "blister" and the edges curl away from the skillet. Ease onto a board fried-side up. Continue cooking until the rest of the batter is used up, adding margarine to the skillet as needed.

Mix filling ingredients. Place about 2 tablespoons of filling onto the cooked-side of each crepe. Fold the top and bottom to the center. Roll the sides over. Return to pan and fry lightly until the center is cooked.



COFFEE CAKE

Ingredients:

¼ cup shortening
½ tsp. vanilla
1½ cup flour
3 tsp. baking powder
1 cup sugar
2 eggs, well beaten ¼ tsp. salt 1 cup milk

Filling:

1 cup brown sugar
1 tbsp. flour
2 tbsp. margarine or butter
2 tsp. cinnamon
½ cup nuts
Cream shortening and sugar.

Instructions:

Add eggs, then dry ingredients, alternately with milk. Add vanilla. Filling: blend sugar and butter. Mix well and add other ingredients. Use one 8" × 8" pan. Put layer of dough, then filling, and repeat. Bake at 350° for 35-45 minutes.