

Prune Noodle Kugel

- 8 oz. cooked noodles
- 3 eggs
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup sour cream
- $\frac{1}{4}$ cup milk
- salt
- 1 tsp cinnamon
- $\frac{1}{4}$ tsp ginger
- 1 cup cooked prunes, chopped, drained
- 4 tbsp butter or margarine

Beat eggs until light. Blend in sugar, sour cream, milk, salt, cinnamon, ginger, prunes and noodles. Heat butter until bubbly in 8" x 13" pan. Spoon approx half of butter into noodle mixture, leaving enough in pan to brown kugel well. Spoon in kugel; bake uncovered at 350 degrees for 70-90 minutes or until crust is quite crisp.

Optional- substitute 20 oz can crushed pineapple, well drained, for prunes