

Prune Noodle Kugel

- 8 oz. cooked noodles
- 3 eggs
- 1/2 cup sugar
- 1/2 cup sour cream
- 1/4 cup milk
- salt
- 1 tsp cinnamon
- 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