

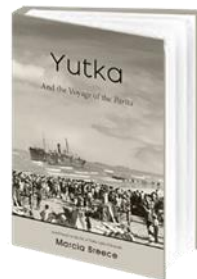
Kugle

INGREDIENTS

12 oz. extra-wide egg noodles
2 teaspoon kosher salt, plus more
½ cup unsalted butter
8 large eggs
½ cup sugar
1 lb. full-fat cottage cheese
1 lb. full-fat sour cream
2 teaspoon vanilla extract
1 teaspoon ground cinnamon

METHOD

Grease 9 x 13 baking dish
Melt 1 stick - cool slightly.
Whisk 8 large eggs and ½ cup sugar in a large bowl until sugar is dissolved, and eggs are frothy, 1–2 minutes.
Add 1 lb. full-fat cottage cheese, 1 lb. full-fat sour cream, 2 tsp. vanilla extract, 1 tsp. ground cinnamon, and remaining 2 tsp. salt to egg mixture.
Whisk vigorously to combine.
Pour in melted butter and whisk again to combine.
Add hot noodles 9
Tip into prepared baking pan
Use tip of knife to pull a few noodles to the top for extra crispy surface
Bake at 375° for 55 – 55 minutes, rotate half way
Cool and cut in squares



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