

Sweet Spiced Noodle Kugel with Lemon Cream and Cranberries Festival of the Holidays Disney California Adventure® Park

Makes one 9x13-inch pan

KUGEL

- 1 pound wide egg noodles
- 7 eggs
- 1/2 cup sugar
- 1 (16 ounce) container cottage cheese
- 1 (16 ounce) container sour cream
- 8 tablespoons unsalted butter, melted and cooled
- 1 1/2 teaspoons cinnamon
- 1/8 teaspoon allspice
- 1/4 teaspoon salt
- 1 cup dried cranberries

LEMON CREAM

- 1 cup sour cream
- Zest of 2 lemons
- 1 tablespoon sugar

TOPPING

- 1 cup sugar-frosted corn flake cereal
- 1 cup dried cranberries

FOR KUGEL:

1. Preheat oven to 350°F. Grease a 9x13-inch baking pan with butter. Set aside.
2. Bring a large pot of water to a boil. Add egg noodles and boil for 4-5 minutes, until al dente. Drain and set aside.
3. Whisk eggs and sugar in a large bowl until smooth. Add cottage cheese, sour cream, and melted butter, whisking until combined.
4. Add cinnamon, allspice, salt, and cranberries to egg mixture. Stir in noodles.
5. Pour into prepared baking pan, making sure to press noodles down and smooth the top.

This recipe has been converted from a larger quantity in the restaurant kitchens.

The flavor profile may vary from the restaurant's version.

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6. Bake for 50-60 minutes, until top is golden and filling is set.

FOR LEMON CREAM:

1. Combine sour cream, lemon zest, and sugar in a small bowl. Stir until blended.
2. Refrigerate until ready to use.

TO SERVE:

Cut warm kugel to desired size. Top with drizzle of lemon cream and sprinkle with sugar-frosted corn flake cereal and dried cranberries.

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