



## Apple-Matzoh Kugel

Yield: makes 12 servings

### **Ingredients:**

4 Large Granny Smith Apples

1/2 Cup Light Brown Sugar

1/4 Cup Orange Juice

6 Sheets Plain Matzoh

8 Each Eggs

1 tsp Salt

1 tsp Cinnamon

1 1/2 Cups Sugar

1/2 Cup (1 stick) Butter or Margarine, melted

1 Cup Golden Raisins

1 Cup Dried Apricots, chopped

4 Tbsp Butter or Margarine, cut into small pieces for casserole topping

Procedure:

- Preheat the oven to 350 degrees
- Toss the apples with the brown sugar and orange juice and set aside in a medium bowl
- Break the matzohs into 2-3 inch pieces and soak in 1 cup of warm water until soft but not mushy. Set aside
- While the matzohs soak, beat the eggs with a whisk in a large bowl until blended. Add the salt, sugar, cinnamon, melted butter, raisins and apricots
- Squeeze the liquid from the softened matzoh and add the matzoh to the egg mixture with the apples. Stir the kugel well and pour into a lightly greased 2.5 qt casserole dish or a 10x14 inch pan. Dot the top of the kugel with the 4 Tbsp of butter
- Bake the kugel for 1 hour. Cover with foil if the top behind to become too brown early in the baking. Remove from the oven and cool to room temperature.

*The kugel can be made 2 days ahead, cooled, refrigerated and covered. Bring to room temperature and reheat in a 350 degree oven*