

Phyllis' Blintz Casserole

INGREDIENTS:

2 1/2 packages of cheese blintzes
1 stick of butter
1 1/2 pints of sour cream
1 teaspoon vanilla
1/2 cup sugar
1/4 cup orange juice
3 eggs

DIRECTIONS:

Melt stick of butter and coat the blintzes. Put them in an 11" by 18" casserole. Combine the sour cream, vanilla, sugar, orange juice and eggs and beat together. Pour the mixture over the blintzes and bake at 350 degrees for 40 minutes until nicely browned.

Lauren's Noodle Kugel Recipe

Servings: 12

Prep Time: 15 Minutes

Cook Time: 70 Minutes

Total Time: 1 Hour 25 Minutes

INGREDIENTS:

FOR THE STREUSEL TOPPING:

- 1 cup packed dark brown sugar
- 1-1/4 cups all-purpose flour, spooned into measuring cup and leveled off ●
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1 stick unsalted butter, cold, cut into 1/2-inch chunks

FOR THE KUGEL

- One 12-oz bag wide egg noodles
- 4 large eggs
- One 8-oz container sour cream
- One 8-oz package cream cheese, softened (microwave for 15-20 seconds to soften)
- 2 cups half & half
- 1/2 cup granulated sugar
- 1-1/4 teaspoons salt

- 2 teaspoons vanilla extract
- 1/2 teaspoon ground cinnamon

INSTRUCTIONS:

FOR THE STREUSEL TOPPING

1. Combine the brown sugar, flour, cinnamon, and salt in a medium bowl. Using your fingers, mix until no lumps of brown sugar remain. Rub in the butter with your fingertips until the mixture has a clumpy, crumbly texture. Refrigerate until ready to use.

FOR THE KUGEL

1. Preheat the oven to 325°F and set an oven rack in the middle position. Butter a 9 x 13-inch baking dish.
2. Bring a large pot of salted water to a boil (I use 2 teaspoons salt for 3 quarts water). Cook the noodles for 6 to 8 minutes, or according to package instructions, until tender. Drain well.
3. In a large bowl, whisk the eggs. Add the sour cream and softened cream cheese and whisk to combine. Add the half & half, sugar, salt, vanilla, and cinnamon, and whisk until completely smooth.
4. Spread the cooked noodles evenly in the prepared baking dish. Pour the custard mixture evenly over top. Cover the dish tightly with aluminum foil and bake for 35 minutes. Remove and discard the foil. The custard should be just set. Sprinkle the streusel topping evenly over the top, making sure to cover all the noodles. Bake for 35 to 40 minutes more, until the streusel topping is crisp. Let cool for about 20 minutes, then cut into squares and serve.