

KUGEL FOR PASSOVER

(Dairy)

Source: Judy's Mom

4 c. Matzo farfel	1/2 c. plus 1 Tbl sugar (divided)
2 (16-oz.) cans sliced peaches	(8-oz.) plain yogurt
1/2 (10-oz.) pkg. dates	(8-oz.) cottage chesse with pineapple
1 1/4 stick butter (divided)	1/2 c. chopped pecans
8 large eggs	1/4 tsp. cinnamon
1/2 tsp. nutmeg	

Preheat oven 350°. Grease 13 by 9 baking pan. Reserve 1/4 cup of farfel for topping.

In a large bowl combine rest of farfel and 1 1/2 cups warm water. Set aside. Drain peaches and cut each piece into 3 or 4 pieces. Slice dates.

Reserve 1/2 cup of peaches and 1/4 cup dates for topping. In a small saucepan over low heat, melt 1 stick of butter and pour into another large bowl. Whisk in eggs, nutmeg, and 1/2 cup of sugar. Stir in yogurt, cottage cheese, peaches and dates. Fold in soaked farfel until just blended. Pour into baking dish For topping melt 1/4 stick butter in the small saucepan. Remove from heat. Stir in nuts, cinnamon, sugar and reserved farfel. Sprinkle over kugel. Bake 40-45 minutes until slightly puffed and set. 16 servings

Judy Cloutier