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-  One cup raisins (optional)
-  12 ounces wide egg noodles
-  6 large eggs
-  2 pounds sour cream
-  8 ounces cottage cheese
-  8 ounces cream cheese
-  One cup sugar
-  1/4 cup unsalted butter, melted
-  1/4 teaspoon salt
-  Cinnamon and sugar for dusting
-  Nonstick cooking oil spray



# Noodle Kugel

-  Preheat the oven to 350°
-  (Optional) Cover the raisins with hot water and soak until plump
-  Bring large pot of water to boil. Add noodles and cook until tender (about 5 min)
-  Drain noodles and return to pot
-  In food processor or blender, blend together the eggs, sour cream, cottage cheese, cream cheese, sugar, melted butter, and salt.
-  Pour egg mixture over cooked noodles in pot and stir until well combined
-  (Optional) Drain the raisins and stir into noodles
-  Spray 9x13 baking dish with nonstick oil and put noodle mixture into the dish
-  Sprinkle the top generously with sugar and lightly with cinnamon
-  Bake for 60 minutes, till the center of the kugel is set and the tips of the noodles turn golden brown.
-  Rest for 15-20 minutes before slicing. Can be served warm or cold.