

Noodle Raisin Kugel

Yields: 12 servings

Ingredients:

4 cups (8 oz.) dry, wide egg noodles, cooked and drained
1 pkg. (8 oz.) cream cheese
1/2 cup (1 stick) margarine
3 large eggs
1 can (12 fl. oz.) NESTLÉ® CARNATION® Evaporated Milk
1/2 cup granulated sugar
1 teaspoon vanilla extract
1 cup raisins
2 t. granulated sugar
1/2 t. ground cinnamon



Cinnamon Sugar:

COMBINE 2 teaspoons granulated sugar and 1/2 teaspoon ground cinnamon in small bowl and set aside.

Directions:

PREHEAT oven to 350° F.

COMBINE cream cheese and butter in large, heavy-duty saucepan over low heat, stirring until melted.

Remove from heat. Add eggs, one at a time, stirring well after each addition. Stir in evaporated milk, sugar and vanilla extract. Stir in noodles and raisins.

Pour into **ungreased** 13 x 9-inch baking dish.

Sprinkle with Cinnamon Sugar.

BAKE for 20 to 25 minutes or until almost set. Let stand 5 minutes. Serve warm.