



SWEET NOODLE KUGEL WITH RAISINS

Ingredients

12	oz. package medium noodles	1/3	cup sugar
1/4	cup oil	1/3	cup raisins
5	eggs	1	teaspoon vanilla
1/3	cup brown sugar	1	tablespoon kosher salt

Directions:

Soak the raisins in 1 cup of water until the noodles are cooked. Cook and drain the noodles, and immediately mix in the oil. Mix the eggs, sugar, drained raisins, salt and vanilla together. Pour over noodles. Stir until the noodles are evenly coated.

Pour the mixture into a greased 9 x 13 inch pan (or two smaller square pans) and bake at 375° for 45 minutes, until top is golden.

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