Challah Apple Kugel

Recipe By Brynie Greisman

familytable Mishpacha

Cooking and Prep: 48 m

Serves: 24

Contains:

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: Family Table by Mishpacha Magazine

This recipe hails from Miami Beach, Florida, from the hostess with the mostest, Mrs. B. Shapiro. I first tasted this by her grandson's (my nephew's) bar mitzvah. The textures and flavors here are incredible. Try it and you'll see what I mean.

Ingredients (9)

Main ingredients

- [ ] **1 and 1/2** standard size challahs
- [ ] **1 quart (liter)** Gefen Soy Milk or pareve milk
- [ ] **1 cup (225 grams)** margarine, softened
- [ ] **6 large** Granny Smith (tart, green) apples, peeled and sliced
- [ ] **1 10-oz. (285-g.) jar** Tuscanini Apricot Jam

☐ **1 cup** sugar (if you like it ultra-sweet, add some more)

☐ **3/4 cup** chopped walnuts or nut of your choice (pecans are great!)

☐ **8–10** eggs

Topping

☐ generous handful chopped nuts mixed with some sugar

Start Cooking

Make the Kugel

1. Preheat the oven to 375 degrees Fahrenheit (190 degrees Celsius). Lightly grease three 9-inch round pans with oil and set them aside.

2. In a very large bowl, soak the challah in the soy or pareve milk for a few minutes. This is to soften the challah. If it becomes necessary to add more liquid, add hot water. Don't squeeze the challah out (it changes the texture of the kugel).

3. Add all the rest of the ingredients and mix together well. (You may have to "knead" the margarine into the mixture).

4. Pour the batter into the prepared pans. Sprinkle on the topping. Bake for approximately 45 minutes, or until the top is golden brown.

Note:

This recipe makes a lot, so feel free to halve it or even do just a third of it. It freezes well, however, so you might as well do the whole amount (you can freeze it raw, defrost and bake, or freeze it already baked). Surprise a friend and send one to her for no special reason.

Variation:

Low-fat Version: Use just 1/3 cup oil instead of the margarine and six eggs instead of eight to ten. It works beautifully.