

# Sweet Cheese Lasagna

Recipe By Chavi Feldman



Cooking and Prep:  1  
h 45 m

Serves:  14

Contains:    

**Preference:** Dairy

**Difficulty:** Easy

**Occasion:** Shavuot, Nine  
Days

**Diet:** Vegetarian, Pescetarian

**Source:** Family Table by  
Mishpacha Magazine

An unusual take on the classic lasagna, this sweet version is sure to become a new favorite. A creamy cheese filling is layered between soft noodles to create a tantalizing dish. Be sure to clip and save this recipe for Shavuos!

## Ingredients (14)

### For the Noodles

- 1 box lasagna noodles
- splash of oil for cooking noodles
- 1/4 cup milk, for the pan

### For the Filling

- 1 pound (500 grams) cottage cheese
- 1 pound (450 grams) farmer cheese
- 4 ounces (100 grams) cream cheese
- 3 eggs
- 3/4 cup sugar
- 1 teaspoon lemon juice
- 1 box instant vanilla pudding
- 1/2 cup milk

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### Topping

- 1 cup Gefen Cornflake Crumbs
  - 3 tablespoons oil
  - 3 tablespoons cinnamon/sugar mixture
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## Start Cooking

### Prepare the Lasagna

1. Cook lasagna noodles according to the package directions. Add a splash of oil to the water to prevent the noodles from sticking together. Rinse and drain the noodles.
2. Combine filling ingredients. Mix well with an immersion blender until the cheese is a smooth consistency.
3. In a small bowl, combine the topping ingredients and set aside.
4. Pour milk into the bottom of a 9- x 13-inch pan. Assemble the lasagna by layering the noodles and cheese, beginning and ending with the noodles. You may have to trim the noodles to fit the pan.
5. Sprinkle the topping on the top of the lasagna, creating a generous layer of crumbs. Cover pan tightly with silver foil.
- 6.

Baked covered at 350°F (180°C) for one hour. Allow to sit for 15 minutes before slicing.

**Note:**

This dish freezes well and is also great served at room temperature.