

Caramel Glazed Apple and Nut Kugel

Recipe By Rivky Kleiman



Cooking and Prep: 
1.5 h

Serves:  16

Contains:   

Preference: Parve

This kugel is so outrageous that it could easily be served as a dessert too.

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free, Vegetarian,
Pescetarian

Source: Family Table by
Mishpacha Magazine

Cuisines: Ashkenazi

Ingredients (17)

Main ingredients

- 1 cup sugar
- 1 cup packed light brown sugar
- 1 cup oil

- 3 eggs
- 1 and 1/4 cup potato starch
- 1 and 3/4 cup ground almonds
- 1 teaspoon baking soda
- 2 teaspoons cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon salt
- 5 Granny Smith apples, peeled and sliced
- 2 teaspoons **Gefen Vanilla Extract**

Caramel Glaze

- 3 tablespoons margarine
 - 1/4 cup sugar
 - 1/4 cup light brown sugar
 - pinch of salt
 - 1/2 cup non-dairy whipping cream
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Start Cooking

Prepare the Kugel

Yields: 1 9x13-inch pan or 2 9-inch rounds

1. Preheat oven to 325 degrees Fahrenheit (170 degrees Celsius). Grease and starch a 9x13-inch pan or two nine-inch round pans.
2. Beat both sugars and oil in mixer until well blended. Add eggs one at a time, beating well after each addition. Sift together potato starch, ground almonds, baking soda, cinnamon, nutmeg, and salt. Slowly add to egg mixture, mixing till just blended. Stir in apples and vanilla. Pour into prepared pan.
- 3.

Bake 1 hour and 15 minutes, or until a toothpick inserted in the center comes out clean.

4. Allow kugel to cool while preparing the glaze.
5. Melt margarine in a small saucepan over low heat. Stir in both sugars and salt. Cook over low-medium heat for two minutes. Add whipping cream and boil for two minutes, stirring constantly.
6. Poke holes in the kugel with a toothpick. Pour the glaze over the kugel.
7. Serve warm or at room temperature.