

# Noodle Kugel with Fruit and Crumb Topping

Recipe By *Brynie Greisman*



Cooking and Prep:  1 h

Serves:  15

Contains:     

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Shabbat

**Diet:** Vegetarian, Pescetarian,  
Low Fat

**Source:** Family Table by  
Mishpacha Magazine

**Cuisines:** Ashkenazi

An old-time favorite with a new twist. This kugel, crowned with alternate stripes of crumbs and a variety of fruit pie filling, makes a striking presentation. I prepared one for the photo shoot and had to make another one because everyone who was in the house or happened to pop into the house took “just a sliver” and that was the end of it all too quickly. Freezes beautifully and cuts like a charm. Thanks, R.K.

## Ingredients (14)

### Main ingredients

- 1 14-oz (400 gram) package fine noodles
- 1 and 1/2 – 2 cups slightly sweetened soy milk like [Gefen Vanilla Soy Milk](#)
- 2/3–1 cup sugar
- 2 tablespoons vanilla sugar

- generous pinch salt
- 6 large eggs
- 1/4 cup oil
- 1/4 cup Gefen Applesauce

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## Topping

- Gefen Cherry and/or blueberry pie filling

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## Crumbs

- 1 and 1/2 cups Kedem Tea Biscuit crumbs
  - 1/3– 1/2 cup ground filberts or almonds
  - 1 and 1/2 tablespoons oil
  - 3 tablespoons light brown sugar
  - generous shake or 2 of Gefen Cinnamon
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## Start Cooking

### Prepare the Kugel

1. Cook noodles according to package directions and drain.
2. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
3. Add the remaining kugel ingredients and mix well. Pour into a greased nine- by 13-inch oven-to-tableware dish.
4. Combine all crumb ingredients in a medium-sized bowl.
5. Place a row of crumbs on top of kugel, gently pressing down. Then spread a row of cherry pie filling right near it.
6. Continue with a row of crumbs and then a row of blueberry pie filling until the entire top is covered.
- 7.

Bake for 45 minutes or until done. If crumbs appear too brown before the kugel is ready, loosely cover with a piece of Gefen Easy Baking Parchment Paper and continue baking.

**Note:** You will have leftover crumbs, which you can freeze for later use.

**Tip:** I did a thicker row of crumbs (yes, I used a ruler so it would be even!) and a thinner one of the fruit pie filling, but you can do as you please. You can also do stripes in the width.

## **Credits**

Photography: Daniel Lailah

Food Styling: Amit Farber