

Apricot 'n Apple Streusel Kugel

Recipe By *Brynie Greisman*



Cooking and Prep:  1
h 20 m

Serves:  10

Contains:    G

Preference: Parve

Difficulty: Medium

Occasion: Shabbat

Diet: Vegetarian, Pescetarian,

Low Fat

Source: Family Table by

Mishpacha Magazine

Take advantage of the short apricot season and make a few of these delicious kugels, for now and later. The combo of tart apricots and sweet apples is amazing, and the crumbs are fabulous. This is not as heavy as a noodle kugel and isn't loaded with oil or sugar either. I love that it tastes equally good served warm, cold, or room temperature. Feel free to adjust sweetness to your taste.

Freezes well.

Ingredients (16)

Apricot Layer

- 1/2 cup sugar
- 2 eggs
- 1/3 cup oil
- 1 package [Gefen Vanilla Sugar](#)

- 1 cup flour
 - 1 teaspoon **Haddar Baking Powder**
 - 1/4 teaspoon salt
 - 10 fresh apricots, pitted and thinly sliced
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Apple Layer

- 3 apples, peeled and thinly sliced
 - 3 tablespoons sugar
 - 1/2 teaspoon lemon juice, or to taste
 - 1/2 teaspoon cinnamon
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Streusel

- 1/3 cup flour
 - 1/4 cup brown sugar
 - 1/8 cup sugar
 - 1 and 1/2 tablespoons oil
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Start Cooking

Make the Streusel Kugel

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. For the apricot layer, add sugar, eggs, and oil in mixer; beat together till light and fluffy.
3. Add the rest of ingredients, except for apricots, and mix well. Add apricots at the end, mixing just until coated.
4. Pour into round Pyrex pan lined with Gefen Easy Baking Paper. Level with a spatula and set aside.
5. For the apple layer, mix together all ingredients in a bowl and gently place on top of apricot layer, smoothing as you go along.
6. Mix together streusel ingredients in a small bowl. Sprinkle evenly over apple layer. Bake for

50–60 minutes or until fruit is soft and topping is crispy.

Note:

When warming a frozen kugel, be sure to leave the kugel only partially covered for a few minutes and then uncovered for the rest of the time, so the topping doesn't get soggy.

Variation:

For healthier version, use whole wheat pastry flour, half oil and half applesauce in the apricot layer and just 1/3 cup sugar. Cut the oil in the topping to one tablespoon.