

North Shore Chicago Hadassah's Lick-Your-Fingers Kugel

This is definitely American—with dark brown sugar and pecans! Your guests will love it.

*1½ sticks (¾ cup) salted butter
or margarine, melted*

¾ cup dark brown sugar

1 cup pecans, halved

1 pound wide noodles

4 large eggs

1 teaspoon cinnamon

½ cup sugar

2 teaspoons salt

1. Pour half the butter into a 12-cup mold or tube pan. Swirl it around the bottom and up the sides.
2. Press the brown sugar into the bottom and press the pecans into the sugar.
3. Boil the noodles according to the package directions and then drain. Mix with the eggs, the remaining melted butter, cinnamon, sugar, and salt and pour into the mold.
4. Bake in a preheated 350-degree oven for 1 hour and 15 minutes or until the top is brown. Let sit for 15 minutes before unmolding. The top will become slightly hard like a praline. Serve cold or at room temperature.

Yield: 10 to 12 servings (D) or (P)