

Passover Peach Kugel

Serves 10 to 12

Ingredients

½ pound Matzah Farfel	½ cup white sugar
4 eggs	16 oz canned Peaches (mostly drained)
¼ pound margarine, softened	Cinnamon Sugar
1 teaspoon Vanilla	

Directions

1. Pre-heat oven to 350 degrees.
2. Soak farfel in hot water and drain well. Beat the eggs. Add to farfel.
3. Add softened margarine, sugar, vanilla and a small amount of peach liquid. Pour half the batter into a greased 9 x 13 pan. Set aside 6 sliced peaches and dice the rest.
4. Layer the diced peaches on top of the batter. Pour the rest of the batter on top. Top with the 6 sliced peaches. Sprinkle generously with cinnamon sugar. Bake 45 minutes or until set.

Variation

For a variation on fruit-flavored kugel, replace the peaches with the following:

- ½ cup chopped walnuts
- 2 large apples pared and chopped
(Grated is fine)
- ½ cup raisins optional