

# Apricot Matzah Farfel Kugel

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## Ingredients

8 oz dried apricots	1 tbsp lemon juice
1½ cups apple juice	½ cup golden raisins
½ cup sugar, divided	4 egg whites
1 lb matzah farfel	½ tsp cinnamon
½ tsp salt	2 tbsp vegetable oil

## Directions

1. In small saucepan, combine apricots, apple juice and ¼ cup sugar; bring to simmer and cook until apricots are tender (about 10 minutes)
2. Remove ½ cup hot juice and pour over raisins to soften
3. Cool apricot mixture
4. Strain and reserve juice
5. Puree apricots and set aside
6. Meanwhile, pour 2 cups very hot water over farfel; allow water to absorb
7. Spoon into a large mixing bowl; add salt
8. Add apricot puree, 1/3 cup apricot liquid, lemon juice and raisins
9. Lightly beat egg whites until foamy with pinch of salt
10. Stir into farfel mixture. Taste. Add more apricot liquid if desired for flavor.
11. Preheat oven to 375 degrees
12. Generously oil 9-by-13-inch oven-proof pan
13. Spoon in farfel mixture
14. Mix remaining sugar with cinnamon; sprinkle over top
15. Cover with foil
16. Bake 45 minutes; uncover and bake 10 minutes to brown top
17. Cut into squares to serve