Passover Dairy Kugel
(Heidi Barishman)
*This recipe makes one 9X13 pan and can easily be doubled for a crowd.*

**Kugel Ingredients:**
- 2 cups crushed matzah or 2 cups matzah farfel
- ½ cup melted butter
- 6 eggs
- 1 cup sour cream
- 1 cup cottage cheese
- ½ cup sugar
- ½ cup evaporated milk
- Any combination of the following to equal 1 ½ cups: (I use ½ cup of each)
  - golden raisins
  - diced dried apricots
  - strained, crushed pineapple
- 1 Granny Smith apple: peeled, sliced and chopped

**Instructions:**
Mix all kugel ingredients together and pour into one greased 9 X 13 pan.

If you want to prepare in advance and freeze, bake 15 minutes WITHOUT topping. Freeze. Let defrost and bake for 45 minutes with topping.

If you want to bake it immediately, sprinkle topping on kugel. Bake at 350 degrees for one hour.

**Topping Ingredients (only mix topping and top kugel if baking immediately)**
- ½ cup chopped walnuts
- ½ cup matzah meal
- 1 cup light brown sugar
- ¼ cup melted butter

Mix topping ingredients together and sprinkle on top of kugel.