

Matzo Kugel

6 matzos (10-12)

6 eggs (8)

1 cup sugar (1 $\frac{3}{4}$)

1 tsp vanilla (2)

2 Tbsp butter, softened (9)

1 cup soaked raisins (1 $\frac{1}{2}$)

$\frac{3}{4}$ cup chopped pecans (1)

~~2~~ 3 grated apples (2) ~~finer~~
or applesauce

Break matzo into small pieces. Sprinkle w/ salt.

Cover w/ hot water. Drain after 1 minute. In another

bowl, beat eggs. Add sugar, vanilla, butter, raisins, pecans

& apples. Mix w/ drained matzo. Pour into greased 3 qt

long casserole. Sprinkle w/ cinnamon and sugar.

Dot w/butter. Bake at 400° for 10 minutes and at
300° for 20 minutes. Great warm or cold,
serve with preserves Serves 8.