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Noodle Pudding

ingredients

12 oz package of [Manischewitz® Noodles](#)
 3/4 cup sugar
 3/4 cup raisins
 3/4 cup coarsely chopped nuts
 1/4 teaspoon cinnamon
 1 teaspoon salt
 4 eggs, well beaten
 1/2 cup butter, pareve margarine, or chicken fat

preparation

Cook noodles as directed on package, drain well. Add sugar, raisins, nuts, salt (if desired) and eggs. Melt fat in a baking pan (about 8 inch x 12 inch). Grease the pan and pour the balance of the fat into the noodle mixture. Blend well and spread mixture in the baking pan. Sprinkle evenly with cinnamon. Bake in moderate oven, 375 degrees F, for 55 minutes or until browned.

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