

Micki Seinfeld's Matzah Kugel

8 matzahs
16 oz applesauce
Raisins
6 eggs
1t salt
1c sugar
2 sticks melted margarine (or butter if being parve isn't an issue)
1t cinnamon

Preheat the oven to 350°F.

Wet 4 matzahs in water to soften and line the bottom of a 9" x 13" pan (Pyrex works fine).

Top with half of the applesauce and sprinkle with as many raisins as you'd like.

Repeat these two steps with the remaining matzah, applesauce and raisins.

Beat together the eggs, salt, sugar, melted margarine (or butter) and cinnamon. Pour mixture over contents of pan. Bake for 45 minutes or until kugel starts to look like it is crisping up (though it may never get crispy it should still look brown). The margarine may collect along the outside edges of the kugel as it cooks. When it cools it should reincorporate into the kugel on its own. Serve hot, warm or room temperature.