

# Apple-Matzoh Kugel

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## Ingredients

4 large apples, Granny Smith or any tart apple, cored and cut into medium dice  
1/2 cup light brown sugar  
1/4 cup orange juice  
6 plain matzohs  
8 eggs  
1 teaspoon salt  
1 teaspoon ground cinnamon  
1 1/2 cups sugar  
1/2 cup (8 tablespoons) butter or margarine, melted  
1 cup golden raisins  
1 cup dried apricots, medium, chopped  
4 tablespoons butter or margarine, cut into small pieces, for casserole topping

## Directions

1. Preheat the oven to 350°F.
2. Toss the apples with the brown sugar and orange juice, set aside in a medium bowl.
3. Break the matzoh into 2- to 3-inch pieces and soak in 1 cup of warm water until soft but not mushy. Set aside.
4. While the matzoh soaks, beat the eggs with a wire whisk in a large bowl until blended. Add the salt, sugar, cinnamon, melted butter, raisins, and apricots.
5. Squeeze the liquid from the softened matzoh and add the matzoh to the egg mixture with the apples. Stir the kugel well and pour into a lightly greased 2 1/2-quart casserole dish or a 10x14-inch pan. Dot the top of the kugel with the 4 tablespoons of butter.
6. Bake the kugel for 1 hour. Cover the top with foil if the top begins to become too brown early in the baking. Remove the kugel from the oven and cool to room temperature.

Cook's Tip: The kugel can be made 2 days ahead, cooled, and refrigerated, covered. Bring to room temperature and reheat in a 350°F oven.