From My Home to Yours...

Here is a recipe for **Noodle Pudding** I use for Rosh Hashana From Roz Rudofsky

INGREDIENTS:

1 package Pennsylvania Dutch Noodles 16 oz.

1/4 stick margarine

1 1/4 cup sugar (you can use less)

4 eggs

1 large can pineapple chunks with juice

Cinnamon

Cook noodles as per package instructions.

Melt margarine, beat eggs well and combine all ingredients. Pour noodles (drained) into well greased pan (lasagna size foil pan works) and add mixture. Sprinkle cinnamon on top.

Bake for 1 1/2 hours at 330 degrees.

This can be prepared in advance and freezes well. It is easier to cut when cold so if you are making in advance cut into squares before you reheat.