

FROM MY HOME TO YOURS...

Peach Kugel
from Cheryl Haiken

Ingredients for Dish:

1 lb box of matzoh farfel
4 cups of hot water
2 large cans of sliced peaches (1lb 13 oz)
8 eggs
2 cups of sugar
1 ½ cups of the liquid from the canned peaches
1 teaspoon of cinnamon
½ lb melted margarine

PREPARATION

Pour water over farfel and let stand for 10 minutes.

Beat the eggs, sugar, melted margarine, liquid from peaches and cinnamon and blend with farfel.

Mix well.

Pour ½ of the batter in each pan then place the sliced peaches to cover top. Cover with the rest of the batter.

Sprinkle with cinnamon and sugar

Bake covered for 1 hour in a 350' oven.

Use an 8 or 9 inch square pan or similar size--Makes 2