

# FROM MY HOME TO YOURS...

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Lokshen Kugel  
From Nancy Hauser

Ingredients:

½ pound of broad noodles  
4 eggs, separated  
½ cup of butter or margarine  
½ pound cottage cheese  
½ pint of sour cream  
½ cup of sugar  
¼ cup of graham cracker crumbs

Cook the noodles according to package directions and drain.

Preheat oven to 350°

Beat the egg whites until stiff peaks form. Combine the remaining ingredients, except the crumbs, and fold in the egg whites.

Transfer to a greased 1 quart soufflé dish and sprinkle with graham crumbs.

Bake for 45 minutes or until golden brown.

This can be made ahead of time.