

Grandma Arline's Noodle Kugel, tweaked

Exercising patience before cutting into this isn't easy, but if you care about neatness and presentation, you'd be wise to make it the night before and refrigerate it overnight. It's much easier to cut neatly when cold. Re-warm (covered) before serving. Arline tops hers with crushed cornflakes, but I leave them off. The choice is yours.

Serves 8 to 10

8 ounces extra-wide egg noodles
4 eggs, separated (you'll use all 4 whites but only 3 yolks)
5 tablespoons unsalted butter, melted and slightly cooled
1/4 teaspoon salt
16 ounces cottage cheese
1 cup sour cream
1/3 cup sugar
Pinch cream of tartar
1/4 teaspoon cinnamon, for dusting on top

Preheat oven to 375 degrees. Butter a 13x9x2-inch baking dish.

Cook the egg noodles in a large pot of boiling water according to package directions. Drain and rinse in cold water.

In a large mixing bowl, gently whisk the 3 egg yolks. Slowly add the melted butter and salt, and whisk well to combine. Add the cooked noodles, stirring to coat.

In a medium bowl, stir together the cottage cheese, sour cream, and sugar. Scrape into the bowl with the noodle mixture and give everything a good stir.

In a clean, dry mixing bowl fitted with the whisk attachment, beat the egg whites with a pinch of cream of tartar until stiff peaks form. Fold gently into the noodles. Spread into the baking dish and smooth the top. Dust with the cinnamon.

Bake in the center of the oven for 45 minutes. Serve warm, or refrigerate overnight (cool to room temp first), cut into squares, reheat, and serve.