



Bison Sweet Kugel

Coming together in just ten minutes, this sweet noodle Kugel is made with both Bison Sour Cream and Bison Cottage Cheese, and tastes slightly sweet with a hint of cinnamon—the ultimate, easy holiday fare.

Servings	Prep Time	Cook Time	Total Time
8	10m	1hr 10m	1hr 20m

Ingredients

- 2 cups Bison Sour Cream
- 1 cup Bison Cottage Cheese
- 16 oz wide egg noodles
- 5 large eggs
- ½ cup butter, melted
- ¾ cup sugar
- ½ tsp cinnamon

Instructions

1. Preheat oven to 375°F. Coat a 13x9 baking dish with butter.
2. In a large pot of boiling water, cook pasta for about 5 minutes, until al dente. Drain.
3. In a large bowl mix together eggs, butter, Bison Sour Cream, Bison Cottage Cheese, sugar, and cinnamon. Stir in noodles and pour into prepared baking dish. Bake for about 1 hour, until set. Serve and enjoy!

