

Home Cook Division, Dessert Category

Grandma Ruth's Improved Noodle Pudding

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Servings: Serves 4 to 6

Ingredients:

16 ounce package of extra broad noodles (we recommend egg noodles)

4 Tablespoons extra virgin olive oil

6 eggs

3 pounds Colorado apples, cherries, or other baking fruit (such as zucchinis, peaches, apricots, or your favorites) (about 3-5 medium apples)

1 cup raisins (can be made from Colorado's very own grapes: just set out to dry in the sun on your roof!)

1 cup sugar (from Colorado's sugar beets)

2 Tablespoons cinnamon

Nutmeg, cloves and allspice to taste

Instructions:

Preheat oven to 350 degrees. Pre-cook the noodles, until soft. Drain the noodles and put back into the pot, removed from heat (or place in a large mixing bowl). Add oil and eggs into the noodles and mix well. Combine the remaining ingredients with the noodles, mixing well. Pour the mixture in a generously oiled baking pan. Cover with aluminum foil and bake for one hour, or until lightly browned on top.

Wine Pairing:

I do not drink alcohol but this goes wonderfully with either a glass of Colorado's milk (in particular the Longmont Dairy's milk) or apple or cherry cider.