

PASSOVER PEACH KUGEL

1 Pound matzoh farfel

Boiling water

1 (16 oz.) can sliced peaches, undrained

7 large eggs

1 cup margarine, melted

1 cup sugar

2 tablespoons vanilla extract or two packages of vanilla sugar

Ground cinnamon

Preheat oven to 350. Place the farfel in a colander. Pour boiling water over farfel, drain and set aside. Drain peaches, reserve the liquid. Beat eggs in a large mixing bowl until well blended. Beat in the margarine, sugar, vanilla, farfel and reserved peach liquid.

Pour into a greased, 9 x 13-inch baking pan. Place peach slices on top, pressing down slightly into batter to prevent burning. Sprinkle with cinnamon and sugar.

Bake uncovered for one hour.

Makes approximately 10-15 servings.