

CRANBERRY PINEAPPLE KUGEL – This is The Best!! (Serve it as a Side or Even Better, For Dessert!)

Thank You Susie Fishbein – (Passover By Design)

INGREDIENTS

CRANBERRY BASE

Non-Stick Cooking Spray 4 Cups Matzo Farfel
1/3 Cup Sugar 1 Teaspoon Ground Cinnamon
1 16 Ounce Can Whole Berry Cranberry Sauce
2/3 Cup Vegetable Oil
¼ Cup Orange Juice

PINEAPPLE TOPPING

4 Large Eggs ½ Cup Sugar
½ Cup Vegetable Oil ¼ Cup Potato Starch
1 20 oz. Can crushed pineapple, drained

Preheat oven to 350. Heavily spray a 10” springform pan (if you can find the insert disc) with nonstick cooking spray. Place the farfel in a strainer and wet the farfel under running water to moisten it and then drain.

In a large bowl, mix the farfel, sugar, cinnamon, cranberry sauce, oil and orange juice. Use a wooden spoon to thoroughly combine. Press into the prepared springform pan (be sure the disc is secure in the ring).

Prepare the pineapple topping: In a medium bowl, whisk the eggs and sugar. Add the oil, potato starch and pineapple. Mix. Pour over the cranberry base.

Bake, uncovered, for about 50 minutes. Run a knife or spatula around the perimeter to loosen the kugel before unmolding.

