

APRICOT NOODLE PUDDING

By Ellen R.



Ingredients:

3 jars apricot preserves
1 pkg. 16 oz. broad noodles
1 pkg. 8-oz. cream cheese
1 pt. sour cream
2 sticks melted butter
8 beaten eggs.
dash salt
brown sugar

Instructions:

1. Boil and drain noodles. Place $\frac{1}{2}$ noodles in 9x13 baking dish.
2. Blend cheese, sour cream, butter, eggs, & salt. Pour $\frac{1}{2}$ mixture over noodles.
3. Cover with 1- $\frac{1}{2}$ jars apricot preserves.
4. Repeat noodles, mixture, and preserves.
5. Sprinkle brown sugar over top.
6. Bake at 350 degrees for 1- $\frac{1}{2}$ hours. (1 hour if preparing the day before; then 30-45 minutes the next day before serving.)