

## Sprinkle Noodle Kugel

12oz wide egg noodles  
3 Tbs canola oil + extra for greasing pans  
6 eggs  
1/2 cup sugar  
1 1/2 cups applesauce  
3 teaspoon salt  
3 teaspoons cinnamon  
3 tsp vanilla extract  
Sprinkles!

1. Boil noodles until they are soft (use lowest about of time on package). Rinse under cold water to stop cooking.
2. Preheat oven to 350 degrees.
3. Grease pans with a drop of oil and spread all over with paper towel.
4. In a large bowl mix: oil, eggs, sugar, applesauce, salt, cinnamon, and vanilla
5. Stir in the noodles.
6. Mix in sprinkles.
7. Divide evenly among pans. Cover loosely with foil.
8. Put all the pans on a cookie sheet.
9. Bake 350 for 45 mins.