

TRI-FRUIT KUGEL

1/2 lb. fine noodles, cooked
8 oz. cream cheese, at room temperature
1/4 lb. butter or margarine, at room temperature
8 oz. sour cream
1/2 cup sugar
1 teaspoon vanilla

4 eggs
2 15-oz. cans mandarin oranges, drained
1 20-oz. can crushed pineapple, drained
1 16-oz. can pitted dark cherries, drained
Cinnamon and sugar for topping

Preheat oven to 350° F. Combine cream cheese, butter, sour cream, sugar, vanilla and eggs in a blender until well combined. Pour in a bowl and add contents of one of the cans of mandarin oranges, the pineapple, cherries and cooked noodles. Combine well. Pour into a 9" X 13" baking dish. Sprinkle with cinnamon sugar and arrange remaining mandarin oranges over top. Bake for 45 minutes until golden brown and a knife inserted into center comes out clean. Can be made several days ahead, refrigerated, and served cold.