

## APRICOT NOODLE PUDDING

(From Linda Giddens – 11/27/2023)

1 Pack (16 oz.) Wide Egg Noodles  
1 Pack (8 oz.) Cream Cheese (softened)  
1 Cup (2 sticks) Butter (softened)  
1 ½ Cups Sugar  
½ Cup Lemon Juice  
12 Large Eggs  
1 Jar Apricot Preserves (18 oz.)  
½ Tsp. Cinnamon – divided into 2 parts

Cook noodles according to package directions. Drain and set aside. In a large mixing bowl, cream the cream cheese and butter together.

Add sugar and lemon juice. Beat in the eggs, one at a time. Add the noodles. Mix together.

Spoon half of the egg/noodle mixture into a 13 X 9 X 2 inch backing dish (ungreased dish). Top with half of the preserves. Sprinkle half the cinnamon on top. Repeat the layers.

Bake uncovered at 325 degrees F for 45 minutes or until golden brown and knife, when inserted, comes out clean. Serve hot.