

SWEET NOODLE KUGEL MUFFINS

Prep time: 15 min | Cook time: 15 min

Total time: 30 min

Ingredients

- Nonstick cooking spray
- 1 box Full Circle Market Elbow Macaroni
- 1 cup Full Circle Market Cinnamon Applesauce
- 1 cup Full Circle Market Cottage Cheese
- 1 cup sour cream
- 4 ounces cream cheese, softened
- 6 large eggs
- 1 1/4 cup granulated sugar, divided
- 1 teaspoon vanilla extract
- 1/2 teaspoon kosher salt
- 4 Full Circle Market Dark Chocolate, Nuts & Sea Salt Bars, chopped
- 2 teaspoons ground cinnamon
- Full Circle Market Maple Syrup, for serving

Method

1. Preheat oven to 350°F and light coat two muffin tins with nonstick cooking spray. Cook macaroni in a large pot of boiling water for 10 minutes, or until just tender. Drain and return to pot.
2. In a food processor or blender combine applesauce, cottage cheese, sour cream, cream cheese, eggs, 1 cup of sugar, vanilla and salt. Process until smooth.
3. Add cottage cheese mixture to macaroni and toss to combine. Stir in chopped chocolate and nut bars.
4. Divide mixture evenly among muffin cups. In a small bowl whisk together remaining 1/4 cup of sugar with ground cinnamon. Sprinkle a teaspoon of cinnamon sugar over each kugel muffin. Bake for 35 minutes, or until muffins are set in the center and light golden brown on top. Serve with maple syrup.



IN SEASON
YEAR ROUND

Serves
24