

# Velvet Noodle Pudding

Yield: 7 min  
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/parve-noodle-pudding-recipe-jewish>

## Ingredients:

- 1/4 pound butter melted
- 8 ounces cream cheese
- 4 eggs
- 1/2 cup sugar
- 1 cup whole milk
- 1 teaspoon vanilla extract
- 8 ounces noodles semi-broad, cooked according to directions on package, drained, and rinsed with cold water
- 1 cup corn flakes crushed
- 1/2 teaspoon canela
- 2 tablespoons sugar
- 2 tablespoons butter melted

## Nutrition:

1. Calories: 530 calories
2. Carbohydrate: 48 grams
3. Cholesterol: 230 milligrams
4. Fat: 33 grams
5. Fiber: 1 grams
6. Protein: 12 grams
7. SaturatedFat: 18 grams
8. Sodium: 280 milligrams
9. Sugar: 22 grams

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