

Recipe Name **Spaghetti Squash Kugel with Apples and Raisins**

Ingredients: 4 cups roasted spaghetti squash, cooled
 3 large eggs
 ½ cup coconut sugar
 2 tsp. cinnamon
 2-3 apples, peeled, cored, and thinly sliced
 1/3 cup organic raisins

Directions

1. Roast spaghetti squash in 400-degree oven for about 30 minutes or until tender. Let cool and shred into spaghetti like strands
2. Lower oven to 375 degrees and spray an 8x8 inch baking dish with oil spray.
3. In a large bowl, add squash, eggs, coconut sugar, cinnamon, apples, and raisins. Mix gently until well combined. Pour the mixture into the prepared baking dish and even out the top.
4. Bake for 45 minutes or until golden and set. Cool before slicing.

Serve anywhere from hot to room temperature. Even delicious cold as a snack (though I would have no idea about that : D)