

Instant Pot Noodle Pudding

by [Jeffrey](#) | May 28, 2017

Ingredients

- 1 (14 -16 ounce) package of [wide egg noodles](#)
- 6 eggs, beaten
- 1 stick (1/2 cup) of salted butter, melted
- 1 (16 ounce) tub of cottage cheese
- 1 (8 ounce) brick of cream cheese
- 1 (16 ounce) pint of sour cream
- 1 teaspoon of vanilla extract
- 1 cup of white, granulated sugar
- 2 cups of graham cracker crumbs
- 1 stick (1/2 cup) of salted butter, melted (this is separate from the other butter)
- 1/2 cup white sugar (also separate from the other sugar)

This recipe makes TWO Noodle Puddings in a 6" x 3" springform pan. If you only want to make one, half it!

Instructions

1. Add the noodles to the [Instant Pot](#) and add just enough water to cover the noodles
2. Hit "Manual" or "Pressure Cook" High Pressure for 1 minute
3. Quick release and drain the noodles and toss with cold water and let cool
4. Make the batter – Mix together the cottage cheese and cream cheese until smooth (I suggest using a stand mixer if you have one, but a hand mixer will work well too). Then, mix in sour cream, vanilla, sugar, 1 stick of melted butter and beaten eggs. Mix very well
5. Add noodles to the mixture in a large bowl mix together until well combined
6. Heavily grease you [6" x 3" springform pan](#) with butter and add the mixture
7. Add the trivet to the Instant Pot with 1.5 cups of water. Carefully place the springform pan on top of the trivet.
8. Hit "Manual" High Pressure for 23 minutes
9. When done, allow a natural release (should take about 9 minutes or so)
10. While cooking, set the oven to "Broil" and make topping mixture
11. NOTE: THIS STEP IS NOT KOSHER FOR PASSOVER (if that matters to you) – Make the graham cracker topping by mixing the graham cracker crumbs, 1/2 cup of sugar and the other stick of melted butter
12. Generously layer the topping on top and place in oven for 2-5 mins and WATCH it so it doesn't burn (remember, ovens vary)! It should be a nice golden brown when it comes out
13. Let cool in pan for 30-45 mins before carefully removing the springform pan. It will look like a cheesecake!
14. Enjoy hot, cold or room temperature!