

Egg Noodles

Courtesy of Sandi Marr

3 eggs

3 teaspoons milk

1/2 teaspoon salt

1/2 teaspoon baking powder

2 1/2 cups flour

Beat eggs until fluffy. Add milk, flour, salt, and baking powder, and stir until well mixed. Turn dough onto a floured board and roll thin. Cover lightly with flour and roll up jellyroll fashion. Cut into thin strips. Unroll and lay strips flat to dry about 1 hour. (Noodles may also be used without drying.)

Cook noodles in salted water until tender.