

Egg Noodles

Courtesy of Sandra Marr

3 eggs
3 teaspoons milk
½ teaspoon salt
½ teaspoon baking powder
2 ½ cups flour

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

Cook noodles in salted water until tender.