



Homemade Egg Noodles

ADMIN

Ingredients

- 2-3 cups all purpose flour
- 2 large eggs

Instructions

Make a shallow pit in a pile of flour. I used about 2-3 cups. Crack 2 eggs into the middle of the pile. With a fork, begin mixing eggs in a circular motion, keeping the walls of the pile up, push the flour up for reinforcement if needed. While stirring in circular motion, continue to mix flour from sides into the egg mixture. This will last a couple of minutes until a ball of dough is finally formed. Flour your surface and rolling pin. Roll dough out to about 1/4 of an inch. Take your pizza cutter and cut into strips. You can be sloppy, we don't make them into square strips by any means. Then cut across a few times so that your noodles are not 2 feet long. Your noodle will expand, a lot, so don't worry if some of them look small. Once cut, gather together and sift with remaining flour on counter to ensure your noodles are not gooey and sticking together. Then, sift extra flour out of your pile of noodles by tossing back and forth in your hands.