

Bakerlady



Homemade Egg Noodles

- 2 1/2 cups all-purpose flour
- 1 pinch salt
- 2 eggs, beaten
- 1/2 cup milk
- 1 tablespoon butter, melted and cooled slightly

Directions:

1. In a large bowl, stir together the flour and salt. Add the beaten egg, milk, and butter. Knead dough until smooth, about 5 minutes. Let rest in a covered bowl for 10 minutes.
2. On a floured surface, roll out to 1/8 inch thickness. Allow to rest about 10 minutes. Cut into desired lengths and shapes.
3. Allow to air dry 30 minutes before cooking.
4. To cook fresh pasta, in a large pot with boiling salted water cook until al dente (2-4 minutes)