



Amish Noodles

Ingredients :

- 2 lbs pastry flour
- 1 ½ dozen egg yolks
- ½ tbs salt
- ¾ cup boiling water
- 1 plastic bag (size of bread bag)

Directions :

1. In a medium-size bowl, put in flour and set aside.
2. In another bowl, whip up egg yolks. Make sure it's equivalent to 1 cup & 3 tbs of yolk. Add salt to egg yolks.
3. Bring water to a boil and add the egg yolks. Whip until foamy.
4. Add flour mixture and stir with a fork until well blended. The dough will be stiff.
5. Put dough in the plastic bag. Close and leave for ½ hour.
6. Knead the dough a bit before dividing into 3 parts.
7. If you have a noodle cutter, follow these directions:
 - a. Turn cutter to setting 1 and run the dough through. The dough will be thick.
 - b. Put through a second time on setting 5. The dough will be thin.
 - c. Turn the machine to the desired width and run one last time.
8. If you do not have a noodle cutter, follow these directions:
 - a. On a well-floured surface, roll out each piece of dough thin.
 - b. Place several pieces of dough on top of each other.
 - c. Cut noodles to the desired width using a knife.
9. Spread noodles loosely on top of a cleaning cloth and leave to dry. They must be fully dry before storing