

# Cheese Kniffles

**Dough:** about 5 eggs, ½ tsp B.P., and flour. Use enough water to make a soft dough. Roll thin.

**Filling:** to about a cup of dry cottage cheese add: cream, sugar, cinnamon, a pinch of salt, and 1 egg. Roll out.

Make squares. Put filling on square, fold to make a triangle and pinch shut. Boil in salted water until they rise. Drain. Fry bits of the dough and a bit of onion and pour over hot kniffles.