

Cream Noodles

Grandma Bischoff

$\frac{3}{4}$ c water,

1 tsp salt,

A heaping tsp B.P., and

enough flour to make a dough that is not too stiff.

Roll out in an oblong and spread with the following: 2 eggs slightly beaten,

$\frac{3}{4}$ c cream and

a pinch of salt.

Sprinkle with sugar and cinnamon and dot with butter. (don't really need the butter – you decide)

Roll in oblong noodles. Put butter in pan and add the same amount of water as used in making dough. Cook about 25 minutes. Do not uncover while cooking.