

# Cream Noodles

To make dough put 1 ½ c flour in bowl. Add 1 ½ tsp B.P. and a pinch salt. Mix lightly. Lightly stir an egg and add it to the flour. Then make a soft dough with water, keeping track of how much water you use. I roll one large piece of dough and cut into rectangles.

Filling: \* mix ½ c cream + 1 egg and approximately 1 tblsp. flour. Beat till smooth. Put filling on the rectangles of dough one rectangle at a time. Add about a good tblsp. of sugar, sprinkle with cinnamon, and quickly put into a pan into which you have put as much water as you have used to make the dough + a dash of salt and a good spoonful of butter. Repeat until all the dough is used up.

**NOTE:** once you have put the sugar, cinnamon and cream on the rectangles, you must work quickly or the cream will run off the dough. Quickly fold the sides in and pinch the ends. Then lay into the pan.

Cook in a frying pan. Start a bit higher than medium and then turn down to med to low and cook about 20 – 25 minutes. Keep pan closed and **never peek!!**

**\*I pour the leftover egg, cream mixture over top of the noodles before I close the pan so I often make more filling.**