

# Noodle for Soup or Broad Noodles for Schnednicht Noodla

12 eggs,

1  $\frac{1}{4}$  to 1  $\frac{1}{2}$  c tepid water, and

a pinch salt.

Flour to make stiff dough.

Note: Sometimes I make the dough at night as hard and smooth as I can and refrigerate it in a tight plastic bag until the next day.