

Grandma's Style Egg Noodles You Can Make in Under an Hour

Homemade Egg Noodles - Just 5 Ingredients and Endless Comfort ?



TIME
10 min

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INGREDIENTS

1 whole egg 2 egg yolks 3 tablespoons cold water 1
teaspoon salt 2 cups all-purpose flour

DIRECTIONS

1. Steps to : Make Homemade Egg Noodles
2. Make the : Dough
3. In a bowl, beat the egg and yolks until light and fluffy.
4. Add salt, water, and flour. Stir until a rough dough forms.
5. Knead on a floured surface for
6. 8-10 minutes
7. until the dough is smooth and elastic.
8. Wrap in plastic and let it rest for
9. 15-30 minutes
10. (this relaxes the gluten and makes it easier to roll).
11. Roll : It Out
12. Lightly flour your work surface.
13. Roll out the dough to about
14. 1/8-inch thickness
15. or thinner if you prefer.
16. Let the sheet sit for 5-10 minutes to dry slightly (makes cutting cleaner).
17. Cut the : Noodles
18. Use a pizza cutter or knife to slice the dough into strips-wide, narrow, rustic, or uniform-your call.
19. Separate the noodles gently to keep them from sticking.
20. Store or : Cook
21. Keep in the fridge for up to
22. or freeze in an airtight container for
23. 1-2 months

24. Boil in salted water or broth for

25. 7-9 minutes

SWAPS & NOTES

Flour: All-purpose works great, but feel free to experiment with semolina or bread flour for more bite.

No water?: You can skip the water for a richer, denser dough-just increase the yolks.

Herbs: Add chopped parsley or chives to the dough for extra flavor.

Gluten-free: Substitute a 1:1 gluten-free flour blend designed for pasta-making.

TIPS FOR SUCCESS

Don't skip the kneading-it's key to smooth, elastic noodles.

Letting the dough rest makes it easier to roll and cut.

For more rustic charm, skip measuring the strips-just cut and cook!

Use a pasta drying rack or hang noodles on a clean chair back to prevent sticking if storing before cooking.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/grandmas-style-egg-noodles-you-can-make-in-under-an-hour/>