

# Homemade Egg Noodles

*A foundational pantry skill · Homestead Wife Life*

## Ingredients (Both Batches)

All-purpose flour  
Eggs  
Salt  
Water (only if needed)

Egg noodles are egg-forward doughs. Moisture should come primarily from the eggs. Add water sparingly and only if necessary.

## Standard Pantry Batch (1-lb Equivalent)

### Ingredients

2 cups (240 g) all-purpose flour  
3 large eggs  
½ tsp salt

### Method

1. Place flour on a work surface or in a bowl.
2. Make a well and add eggs and salt.
3. Mix with a fork, then bring together by hand.
4. Knead 3–5 minutes until smooth and firm.
5. Dough should be smooth, slightly stiff, and not sticky.
6. Cover and rest 20–30 minutes before rolling.

If the dough feels dry, wet your hands—do not pour in water.

## Bulk Batch (Approx. 3 lbs)

### Ingredients

6 cups (720 g) all-purpose flour  
9 large eggs  
1½ tsp salt

Mix in stages for easier handling. Divide dough into three portions before resting. Roll and cut each portion separately.

## Rolling the Dough

After resting, the dough will be relaxed and easier to work with.

1. Divide dough into manageable portions. Keep unused dough covered.
2. Lightly flour the work surface and dough—use only enough to prevent sticking.
3. Roll from the center outward, turning the dough frequently for even thickness.
4. Roll dough thinner than pie dough but thicker than pasta sheets. You should feel light resistance when rolling.
5. If the dough springs back, let it rest 5 minutes, then continue rolling.

Properly rolled egg noodle dough should feel firm, smooth, and flexible—never sticky or brittle.

## Cutting the Noodles

Lightly dust rolled dough with flour. Fold loosely—never tightly—and cut with a sharp knife.

### Cut width depends on use

Soup: thin strips

Casseroles: wider strips

Buttered noodles: medium width

## Storage Options

### Fresh (Same Day)

Use within a few hours. Toss lightly with flour.

### Air-Dried

Spread noodles in a single layer and dry 12–24 hours, depending on humidity. Fully dry noodles should snap, not bend. Store airtight.

### Dehydrator Method

Arrange noodles in a single layer on trays with no overlap. Dry at 95–110°F (35–43°C) for 4–8 hours. Rotate trays if needed. Noodles are done when completely dry with no cool or soft center.

### Freezer (Best Texture)

Freeze in nests or flat portions. No thawing required before cooking.

## Cooking Instructions

### Fresh or Frozen

Cook in boiling salted water or simmering broth for 2–4 minutes. Stir gently. Noodles should be tender but not bloated.

### Dried or Dehydrated

Add directly to boiling water or soup. Cook 5–7 minutes. Taste before draining. Egg noodles continue cooking in casseroles and soups.