

Homemade Pasta Dough

2 Cups whole wheat flour

2 Eggs, room temperature

Pinch of salt

Enough water to make a soft dough, not too sticky.

Place flour in a bowl and make a dimple in the middle of the flour. With a fork, mix the eggs well in the dimple, drawing a little flour in at a time. As the flour starts to get mixed in, add a little water at a time until the flour is all mixed in, and the dough is soft, but not sticky.

This dough can be used for making all types of pasta. "Amish Pot Pie Noodles" are great from this simple dough as are homemade egg noodles for soups. We also use this dough for making homemade ravioli.

It may be hand rolled with a rolling pin or through a pasta machine. I prefer a pasta machine as it gets the dough much thinner and smoother than I have ever been able to accomplish with a rolling pin!