

# Spaetzle Basic Dough Recipe

Yield: 4 servings

## Ingredients:

2 Eggs; slightly beaten  
1 1/2 c Flour; sifted  
1/2 c Milk  
1 ts Salt  
1/4 ts Baking powder

## Directions:

Bring a saucepan of salted water to a boil, reduce the heat, and maintain a simmer. In a bowl, stir all the ingredients together. Place a colander over the pan, pour about 1/4 of the batter into the colander, and press through the holes with a plastic spatula into the hot water. When the spaetzle starts to float to the surface, cover the pan and keep covered until the spaetzle appears to swell and is fluffy. Remove the dumplings and repeat the procedure with the remaining batter.