

Grandma's Noodles and Dumplings



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1 package Yumee Yumee Dreamees mix
2 large eggs
1 to 2 teaspoons water

Empty Yumee Yumee Dreamees mix into a large bowl. Form a well in center of Yumee Yumee Dreamees mix, pushing excess mix toward outer edge of bowl. Drop eggs into center of well. Stir eggs, gradually blending in Yumee Yumee Dreamees mix. Dough should easily form into a ball. If necessary, gradually add water to achieve desired consistency. Form dough into a ball.

Using the [Rolling Mix](#) suggestion, roll dough on a well-floured surface to between 1/8 to 1/4 inch thickness using a silicone rolling pin. Cut into desired shapes, approximately 1 to 1 1/2 inch squares, or wrap strips around wooden spoon handles to form spiral noodles. Allow to air dry 1 to 2 hours.

Drop noodles or dumplings one at a time into a stockpot of boiling water, broth, gravy, stew, or soup. Cook until tender, approximately 10 to 15 minutes. Stir occasionally throughout cooking time.

Cook's Note: This recipe may be used to make homemade noodles or filled pastas such as ravioli. The noodles may be cut into animal shapes with 1 1/2 inch cookie cutters for the little helpers. These noodles hold up well when reheating.