

Pot Pie Squares

Yields: ½ lbs. Or 6 Servings

2½ cups all-purpose flour

2 large eggs

⅓ cup water

1 tablespoon butter or vegetable shortening,
melted

½ teaspoon salt, opt.

Mound the flour on a pastry board or marble slab and make a well in the center. Break the eggs into this well. Add the water, butter, and salt. Gradually work the flour into the other ingredients with your hand or fork until well blended. Gather into a ball and knead the dough until very tender, smooth, and elastic. Generously flour the board and roll the dough out very thin, no more than ⅛ inch thick. The thinner it is rolled, the more delicate it will be when cooked. If using a pasta machine, roll out strips of the dough. Cut the rolled-out dough into 2-3 inch squares. Follow instructions for cooking.

This is similar to a noodle dough, but the Pennsylvania Dutch roll it out very thin, about ⅓ inch thick, and cut it into 2-3 inch squares. It dries nicely if placed on a clean sheet or linen towels. When properly dried, it will keep in an airtight container for at least 4 weeks, unrefrigerated. To freeze, place layers between sheets of wax paper and wrap in double plastic bags. Squares will keep in the freezer for at least 2 months.