

Knoephla Soup

Barbara L. Gross

2 qts. water
3 tbsp. chicken base
1 bay leaf
1 small onion
1 tbsp. plus 1 tsp. margarine
parsley flakes
3 c. milk

Dough

3 c. flour
1 1/2 tsp. baking powder
3/4 tsp. salt

Combine water, chicken base, bay leaf, and onion. Bring to a boil.

Combine flour, baking powder, and salt. Add enough water to make a soft dough. Cut into small pieces with scissors; add to broth. Boil for 15 minutes.

Add margarine, parsley flakes, and milk. Heat to serving temperature.

Recipe from *Napoleon Care Center Cook Book*, sponsored in part by *The Napoleon Homestead*