



Conny's Käsespätzle

German Cheese Spätzle
*Great as a side or
main dish.*

INGREDIENTS

- 🥚 4 eggs
- 🥛 2 cups all-purpose flour
- 🧂 1/2 teaspoon salt
- 🧂 pinch of baking soda
- 🧂 pinch of nutmeg
- 🥛 water as needed for correct consistency

Serves 4 as a side dish.
Double recipe to use
as a main dish.

INSTRUCTIONS

Bring a large pot of salted water to a gentle boil. In a large bowl, whisk eggs. Add flour, salt, baking soda, and nutmeg. Stir well. Slowly add water as needed, stirring until a thick, sticky batter forms. The batter should stretch and slowly drip off a spoon, not pour.

Form the spätzle: Using a spätzle maker, or cheese grater: Press or drop small bits of batter into the boiling water. Work in batches to avoid overcrowding.

Cook until done: The spätzle will sink at first, then float to the surface. Once they float, cook for 1–2 more minutes, then remove with a slotted spoon. Place in an oven-safe dish, layer with cheese. Repeat layers, finishing with cheese on top. Bake for 10–15 minutes, at 350°F (175°C) until cheese is fully melted and bubbly. Top with caramelized onions and serve.

