

Easy German Spaetzle Recipe

Easy German Spaetzle are ready in only 15 minutes and make a great side for all dishes served with a sauce!

Prep Time 5 mins
Cook Time 10 mins
Total Time 15 mins

Course: Side Dish
Cuisine: German

Servings: 8

Calories: 296kcal

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Ingredients

- 4 cups all-purpose flour
- 2 tsp salt
- 8 large eggs
- 3/4 cup milk

Instructions

1. In a bowl, whisk together the flour, eggs, milk, and salt. Stir until the batter is well combined and develops bubbles. You can also use a mixer. The batter should neither be too thin nor too thick or it will be difficult to make the spaetzle with your spaetzle maker. Let the batter sit for 5-10 min.
2. Put a colander into a bowl to drain the Spaetzle once cooked and bring a large pot of water over high heat to a boil, add about 1 Tbsp of salt to the water, and reduce temperature to a simmer.
3. Press batter through a spaetzle maker, a large holed sieve or colander into the simmering water.
4. Work in batches, after using about 1/3 of the batter stop adding new spaetzle and let them cook for about 2-3 minutes, or until they float to the top. Stir occasionally. Use a slotted spoon to transfer the spaetzle to the colander so that excess water can drip off.

5. Serve the spaetzle immediately or saute them in butter to crisp them up a little. If you don't serve or saute them right away, add 1 or 2 Tbsp of butter to the hot spaetzle to prevent them from sticking together.

Notes

UPDATE 10/23/19: Recipe has been re-tested because of reader feedback and amount of milk has been increased from 1/3 cup+2 Tbsp to 3/4 cup of milk.

- This makes a big batch of Spaetzle that is perfect for a big family dinner.
- Clean used equipment with cold water, the dough is very sticky and gets stickier when using hot water.
- Leftover Spaetzle can be stored, tossed with some melted butter, in an airtight container in the fridge for 3-4 days. To reheat, saute them in some butter.

Nutrition

Calories: 296kcal | Carbohydrates: 48g | Protein: 12g | Fat: 5g | Saturated Fat: 1g | Cholesterol: 164mg | Sodium: 940mg | Potassium: 141mg | Fiber: 1g | Vitamin A: 255IU | Calcium: 45mg | Iron: 3.7mg