



## Whole Wheat Spinach Pasta

4 oz. Whole Wheat Flour  
4 oz. All-Purpose Flour  
1 Tbsp Spinach Powder  
½ Cup Egg Beaters  
2 Tbsp of Apple Sauce  
2 Tbsp Water  
a pinch of salt

Sift the flour into a mixing bowl and set aside. In a separate mixing bowl whisk the egg, applesauce and water and set aside. Dump the flour mixture onto a table; make a well with a fork large enough to hold all of the liquid. Pour the liquid mixture into the well and slowly start to incorporate the flour into the liquid. Once it becomes dough like use your hands to knead the dough for 10 – 15 minutes. Wrap in plastic and let rest in refrigerator for 15 minutes before rolling out

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