

HOMEMADE FLOUR TORTILLAS

MAKES 10

Ingredients:

- 3 cups flour
- 1/2 teaspoon baking powder
- 1 teaspoon salt
- 1 cup water
- 4 tablespoons olive oil or lard



Directions:

1. In a bowl mix together the flour, baking powder and salt - using a large fork to stir well
2. Cut in the olive oil or lard to create little crumbles
3. Pour in 3/4 cup of the water and mix well
4. Using your hands to finish mixing, adding more water or flour as necessary to create a smooth playdoh consistency
5. Create a ball and remove from the bowl onto your counter (flour if necessary) and knead by pulling the edges over each other a few times
6. Using a dough/bench scraper cut into 10 sections and roll each into a ball
7. Cover with a towel and let rest 30 minutes to allow the gluten to relax
8. After 30 minutes turn on your skillet to medium and let warm up for 1 minute
9. Meanwhile pat out one of the balls and finish by using a rolling pin to a thin layer that your still able to pick up
10. Place your tortilla onto your skillet for about 1 to 2 minutes until you see bubbles forming, flip and cook the other side
11. Remove when done and place in a kitchen towel to help remain warm, soft & pliable.
12. Finish with the remaining tortillas and serve!

Use these tortillas for a Taco Night or make Carnita's

Store leftover's in a zip loc bag on the counter. they should remain soft for about 2 more days. (if you have any leftover)

