

# S O U R D O U G H   S O F T T O R T I L L A S   W L A R D

## Ingredients:

- 1/2 Cup Sourdough Starter
- 1/2 Cup Water
- 1 Teaspoon Salt
- 4 Tablespoons Lard
- 2 Cups Flour

**M A K E S   8**



## Directions:

1. Using a stand mixer attach the dough hook and add the sourdough starter, water, salt and lard.
2. Turn on the mixer and mix for 1 minute. Add the flour and turn on low for 5 minutes until the dough is smooth.
3. The dough should come together into a ball and away from the bowl.

## The NEXT Morning:

1. Turn out the dough and pat slightly into a circle. Using a bench scraper cut into 8 sections.
2. Roll into balls and let rest 30-60 minutes.
3. Flatten each ball into a circle to help relax the gluten. If it's bouncing back to quickly you can let rest longer.
4. Use a rolling pin or your hands flatten out or roll into a circle.
5. After all 8 have been flattened to your desired size heat up your cast iron pan (or skillet) to medium high.
6. Place one tortilla at a time and cook for about 2 minutes on each side.
7. Place in a towel in order to keep them soft & warm until you are ready to use.

