



Flour Tortillas

Rest 20 Min. + 10 Min. | Cook on a Griddle or Cast Iron Skillet

Ingredients:

- 2 cups white flour
- 1 1/2 tsp. baking powder
- 1 tsp. salt
- 2 tsp. vegetable oil
- 3/4 cup warm water

Instructions:

1. Combine the flour, baking powder, and salt in a bowl.
2. In another bowl, combine the warm water and vegetable oil.
3. Add the water-oil mixture to the flour mixture 1 tablespoon at a time, mixing with a fork after each addition until all the water is incorporated.
4. The dough will be sticky.
5. Lightly flour a wooden cutting board and knead the dough.
6. If the dough sticks, scrape it up, dust the board lightly with flour, and continue kneading until the dough becomes smooth.
7. Return the dough to the bowl, cover with a damp towel or damp paper towel, and let rest for 20 minutes.
8. Divide the dough into golf-ball-size pieces and shape each into a smooth ball.
9. Place the dough balls on a flat dish so they do not touch. Cover with the damp cloth and let rest 10 more minutes.
10. Roll each dough ball on a floured surface into 6- to 7-inch tortillas.
11. Cook on a pre-heated griddle or cast iron skillet until medium golden on both sides.

