



HOMEMADE TORTILLAS

makes 10 1.5 inch dough balls

I N G R E D I E N T S

- *3 cups all-purpose flour*
- *1 teaspoon salt*
- *1 ½ teaspoons baking powder*
- *1/3 cup shortening*
- *1 cup hot water*

I N S T R U C T I O N S

- 1. In the bowl of a stand mixer fitted with the dough hook, combine flour, salt, and baking powder. Mix briefly.*
- 2. With the mixer running at medium speed, add shortening. Mix for 1-2 minutes, until mixture resembles coarse crumbs. Slowly pour in the water, and mix until the dough comes together.*

HOMEMADE TORTILLAS *(continued)*

I N S T R U C T I O N S

- 3. Using your hands, form the dough into a ball. Let rest in a large bowl, covered with a clean towel, for 45-60 minutes.*
- 4. Portion dough into 10 even pieces.*
- 5. Using a large skillet, allow pan to get hot over medium-high heat.*
- 6. Dust your surface with flour and roll each dough ball into a circle. You want your tortilla to be thin, about the thickness of a dime.*
- 7. Once your skillet is hot, place the rolled dough into the skillet, and let cook for about 20-30 seconds, flip your tortilla, and allow to cook for another 20-30 seconds.*
- 8. Line a plate with damp paper towels. Place tortilla on the plate with damp paper towels to ensure your tortillas stay soft.*