



Flour Tortillas



2 servings



20 minutes

INGREDIENTS

1 ¼ cup All Purpose Flour
(+ extra on the side)*

1 teaspoon baking powder
¼ teaspoon salt

1 teaspoon Gluten*

1 Tablespoon Shortening

½ cup water (more if needed)

Vegetable Oil or Shortening

DIRECTIONS

1. Mix the flour, baking powder, salt & gluten together in a bowl.
2. Add the shortening and mix with the flour mixture.
3. Add the water and mix with your hands until you form a non-sticky ball (This is where you would add more flour or water as needed. Add 1 Tablespoon at a time of one or the other)
4. Remove the dough ball from the bowl and knead for a few minutes. Then let the dough sit for about 5 minutes.
5. Take the dough ball and pull dough off to make 4 smaller balls.
6. Roll each ball separately, and set aside.
7. Start heating the comal (or frying pan). Tortillas are cooked dry, do not put oil on the cooking surface.
8. Start forming the tortilla by taking a dough ball and stretching it in your hands before putting it on the counter surface. Be sure there is oil (veg or shortening) on the counter to help spread the tortilla.
9. Finish stretching the tortilla on the flat, counter surface. It's okay if there are holes in your tortilla.
10. Move the tortilla to the comal. Flip after a minute (or less), or when the tortilla starts to brown. You can flip more than once.
11. Remove from the comal & enjoy!