

Flour Tortillas

Ingredients

- 2 1/2 c Flour
- 1/2 t Baking Powder
- 1 t Salt
- 1/3 c Shortening
- 1 c Hot Water

Instructions

1. In a large bowl, place the flour, baking powder and salt then mix. With the help of a pastry blender, incorporate the shortening until it resembles coarse meal.
2. Slowly add the hot water a little at the time until the dough holds together. Do not add all the water at once. Turn dough onto a floured work surface, and knead for a couple of minutes until it is smooth.
3. Divide the dough into 10 pieces rolling every piece on your work surface with the palm of your hand to form a little disk. Cover them with plastic wrap, and let the dough rest for 45 minutes.
4. To form the tortillas place the dough onto the working area and press slightly with your hand,

Flour Tortillas

set the rolling pin at the center of the disk and press forward without making it to the edge and then press backward towards yourself stopping before the edge. Turn the tortilla 45 degrees and repeat pressing forward and then towards you. Flip the tortilla and repeat the same process until you have a thin disk of about 10 inches. Repeat with the rest of the disks.

5. Place an ungreased cast iron skillet over medium heat. Now, place the tortilla on your already hot pan. During the first 20 to 30 seconds, the tortilla starts forming air bubbles and light brown spots will show at the bottom side of the tortilla. Turn the tortilla, and during the next 20 seconds, more air bubbles will continue to form. Turn again; at this time the tortilla will

Flour Tortillas

puff up. This last step will take about 10 seconds. Remove the tortilla and wrap with a kitchen towel. Keep making the rest of the tortillas.