

flour tortillas

Brief summary of the recipe.

Ingredients

- 2 cups of flour
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1 tablespoon lard
- 3/4 cup water

Directions

1. whisk the flour, salt, and baking powder together in a mixing bowl. mix in the lard with your fingers until the flour resembles cornmeal. add the water and mix until the dough comes together, place on a lightly floured surface and knead a few minutes until smooth and elastic. divide the dough into 12 equal pieces and roll each piece into a ball.
2. preheat a large skillet over medium-high heat. use a well-floured rolling pin to roll a dough ball into a thin, round tortilla. place into the hot skillet, and cook until bubbly and golden, flip and continue cooking until golden on the other side. place the cooked tortilla in a tortilla warmer, continue rolling and cooking the remaining dough

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