

Idiot's Kitchen Recipe – Homemade Flour Tortillas

Recipe from www.idiotskitchen.com – Adapted from Gary Rith & Darci Gamerl



Ingredients:

2 cups flour
½ teaspoon salt
½ teaspoon baking powder
¾ cup hot water
3 Tablespoons olive oil

In a large bowl, whisk together 2 cups flour, ½ teaspoon salt, and ½ teaspoon baking powder. Add ¾ cup of hot water and 3 Tablespoons olive oil. Stir or mix with your hands to combine and then turn the dough out onto a lightly floured surface and knead about 10 times until soft and smooth.

Put the dough in a large ziplock bag and let it rest for 10 minutes.

When you're ready to make the tortillas, divide the dough into 8 portions. Roll each portion into a ball and slightly flatten with the palm of your hand to make a disc. Working with a floured rolling pin on a floured surface, roll each ball out into a circle about 7 inches across.

Cook the tortillas in a large dry pan over medium high heat turning them until both sides are slightly golden with some lightly browned spots. Stack the cooked tortillas together and wrap them in a kitchen towel to keep warm.