

# HOMEMADE FLOUR TORTILLAS



## Ingredients

- 3 cups all-purpose flour
- 1 teaspoon salt
- 1/3 cup vegetable oil
- 1 cup warm water
- 1 teaspoon baking powder



## Directions

1. Combine all the flour, salt, baking powder, vegetable oil and water until it forms a ball of dough.
2. Roll the dough into a big ball.
3. Take about 1 to 2 inch pieces off of the dough ball. Allow the dough to rest for at least 20 minutes. Pat the dough flat with your hands or take a rolling pin and roll into circles.
4. Heat a flat pan on the stove and let the sides cook until there are little brown specks on
5. Put the dough on a flat pan on the stove and let the sides cook until there are little brown specks on
6. Enjoy with your favorite grilled meats and salsas.

Makes about 10 servings

Prep time: 10 minutes  
Cooking Time: 10 minutes