

## Handcrafted Flour Tortilla

4 cups All Purpose Flour

2 tsp Salt

1  $\frac{3}{4}$  tsp Baking Powder

6Tbs Shortening

2 cups Hot Water, around 120°F or

what you can touch and work with your hands



*Handcrafted Flour Tortillas*

Add the dry ingredients to a bowl and combine. Next add the shortening and with a pastry blender or fork, begin to mix the dry and semi-wet or shortening together. When they are somewhat combined, use your hand to finish the combining. When the texture has changed, slowly begin to add the hot water. Do this in small batches while mixing with your hand.

Completely combine the water and the semi-dry until a loose dough mixture has come together into a wet dough. Turn the dough out onto your work surface and begin to knead for about 5 minutes. If you need to add additional flour to help bring things together, that is ok. A little at a time. Make a ball of the kneaded dough and place into a bowl and let rest for about 20 minutes. Loosely cover with plastic wrap or a dish towel.

Make small 1 oz balls of dough and set aside. Let the dough balls rest for an additional 5 or 6 minutes.

Using a rolling pin, roll the dough balls into round thin disks. You want those to be very, very thin, but just thick enough to be able to pick up and place in the pan. Roll the dough one way and then rotate the dough 90 degrees and roll again keep doing this until the tortilla is at the right thinness.

With a flat pan heated on medium heat, place or lay the disk onto the pan. The dough should begin to blister quickly. This should take between 10 and 16 seconds. Flip the tortilla and cook for an additional 10 seconds or so. Do not burn. Remove the tortilla and place on a plate and cover. Repeat until done.

You can store the cooked tortilla in a zip lock bag for a few days.

Enjoy