

Flour Tortillas

Notes: The tortillas are best eaten while fresh and still warm. They can be stored in the refrigerator and reheated individually in a hot skillet or wrapped together in foil and placed in a warm oven for reuse.

Ingredients:

- 500 ml all-purpose flour
- 7.5 ml baking powder
- 5 ml salt
- 50 ml lard or vegetable shortening
- 180 ml warm water (approximately 110°F)

Directions:

Whisk together flour, baking powder, and salt in a medium bowl. Cut lard into flour mixture using a pastry blender until mixture resembles coarse crumbs. Add warm water and work dough with hands until completely combined and no dry flour is left in bowl.

Turn dough out onto a lightly floured work surface and knead until smooth, about 1 minute. Cover with a damp cloth or plastic wrap and let rest for 10 minutes. Divide dough into 8 equal pieces; roll each piece of dough into a ball. Cover dough balls with a damp cloth or plastic wrap and let rest an additional 15 minutes.

Preheat cast iron pan to 500°F. Place one ball of dough on a lightly floured surface and pat down into a flat disc. Using a rolling pin, roll dough out to an 8-inch round. Place dough in skillet and cook until bubbles form on top side and bottom side has brown spots, 30-60 seconds. Flip tortilla and cook until second side develops brown spots, 30-60 seconds longer. Transfer tortilla to a plate and cover with clean dish cloth. Repeat with remaining balls of dough. Serve immediately while still warm.

