Flour Cornmeal Tortillas

Amount 8 medium tortillas

Ingredients

- 1 1/3c flour
- 2/3 c cornmeal
- 4 tbsp vegetable oil
- 1/2 tsp salt
- 1/2 c + 1 tbsp water

Steps

1. Mix flour, cornmeal, and oil.
2. Gradually mix in water and salt. Knead briefly, just until dough is smooth.
3. Let rest 20-30 min for better texture and to make it easier to roll out later. Can divide into smaller balls first.
4. Preheat pan on medium or medium-high heat.
5. Divide dough into 8-10 balls. Roll out tortillas.
6. Cook in pan for a minute or two on each side, until brown spots start forming. Stack tortillas while you cook the rest to keep them warm.