Flour Tortillas

Ingredients

- 3 c all-purpose flour
- 1 1/2 tsp salt
- 1 tsp baking powder
- 1 c hot water
- 1/3 c coconut oil or other oil

Steps

1. Mix dough: Stir dry stuff. Add hot water and oil, stir until shaggy dough forms.
2. Knead dough: On floured surface, knead 1-2 minutes until smooth.
3. Rest dough for ~10min.
4. Form dough balls and roll out. Cut into 10-12 balls. Use rolling pin to squish out into 6-in tortillas.
5. Heat pan on medium-high heat. Cook tortillas for ~60s per side, until little brown spots appear.