Flour Tortillas

Amount 16 tortillas

Ingredients

- 3 cups flour
- 1 tsp salt
- 1 tsp baking powder
- 1/3 cup vegetable oil
- 1 cup warm water

Steps

1. Combine 3 cups flour, 1 tsp salt and 1 tsp baking powder in a bowl.
2. Add 1/3 cup oil and 1 cup warm water and mix thoroughly. Mixture should come together and form a ball. Mix until dough is smooth.
3. Transfer from mixing bowl to a well-floured work surface. Divide the dough into about 16 equal lumps. Form into balls and flatten.
4. Cover flattened balls of dough with a clean kitchen towel and allow to rest for 15 minutes before proceeding.
5. After rest period, heat a large pan over medium-high heat. Roll each dough piece into a rough circle, about 6-7 inches in diameter, keep work surface and rolling pin lightly floured. Don't stack uncooked tortillas on top of each other or they will get soggy.
6. When pan is very hot, place one dough circle into pan and allow to cook about 1 minute or until bottom surface is lightly browned in places and starting to bubble a bit. If tortilla is browning too fast, reduced heat a bit. If it's taking longer than a minute to see golden brown spots on underside of tortillas, increase heat a bit. Flip to other side and cook for about 30 seconds. You want the tortilla to be soft but have small golden brown spots on surface. Remove from pan with tongs and stack on a plate till all tortillas are cooked.
7. Allow to cool completely if not using right away. When cool, tortillas can be placed in a large zippered bag or plastic container. They will keep well at at room temperature for 24 hours or can be frozen indefinitely.

Notes

Super tasty in enchiladas!