



Homemade Tortillas

What to collect	
Ingredients	Equipment
3 cups flour	stand mixer
1 teaspoon salt	metric measuring cups/spoons
1 teaspoon baking powder	spatula
1/3 cup rice bran oil	baking paper
1 cup warm water	

What to do

1. Combine flour, salt & baking powder in a bowl of a stand mixer.
2. With the dough hook attached mix dry ingredients until well combined.
3. Add oil and water with mixer running at a medium speed. Mix for 1 minute, stopping several times to scrap the sides of the bowl. Continue to mix for 1 minute or until dough is smooth.
4. Place dough on a floured bench. Divide dough in half and then half again. Continue until you have 16 fairly equal portions. Form each piece into a ball and flatten with the palm of your hand. If dough is sticky, use a bit more flour.
5. Cover dough with a tea towel and allow to rest for 15 minutes.
6. Heat a large pan over medium/high heat. Place each piece of dough into a lined tortilla press to flatten.

7. Place one dough circle into pan and allow to cook for about a minute or until the bottom surface has a few brown spots or bubbles begin to show. Flip to the other side and cook for 30 seconds. You want the tortilla to be soft but have a few spots on the surface.

8. Remove from pan and stack in a covered container to keep them warm. Wipe out the pan in between tortillas if flour is starting to accumulate.

Serves 16