

## Homemade Flour Tortillas

Yield: 12 (8-inch) tortillas

3 cups flour

2 teaspoons baking powder

1 heaping teaspoon salt

5 Tablespoons shortening, cut up into sections (or lard, softened butter, olive oil)

3/4 to 1 cup warm water

Pulse the dry ingredients in a food processor fitted with the paddle attachment. Add the fat and process until the mixture is uniformly crumbly, about 5 seconds. Scrape down the sides of the bowl.

With the food processor still on, slowly stream in the water, just until the dry ingredients form a ball and starts traveling around the bowl.

Knead the dough for about 30 more seconds, until the dough cleans the sides of the bowl and is tacky. If the dough is too sticky, add a little more flour and continue to knead.

Transfer the dough to a lightly floured surface or pastry mat. Divide the dough into 12 golf-ball sized portions, about 2 ounces each. Cover with a clean kitchen towel and let rest for 10 minutes.

Heat a large skillet over medium to medium high heat. I use a cast iron skillet.

Working with one dough ball at a time while keeping the others covered with the kitchen towel, pat the dough ball into a disk. Dust the top lightly with flour then use a rolling pin to spread it out to a very thin (almost translucent) 8-inch round. Carefully transfer the tortilla to the heated skillet and cook each side for 10 to 20 seconds, until the bubbles are browned. Be careful not to cook too long as they will turn crispy. Also watch the temperature of the heat and turn it down if necessary. Keep somewhere between medium to medium high. Transfer cooked tortilla to a plate and cover with a kitchen towel to keep pliable. Repeat for remaining dough balls.

Serve immediately, while warm, or store for later use.

To store, keep in a zip-locked bag on the counter for up to 3 days. Or, store room temperature tortillas in the freezer in a freezer bag. Rewarm wrapped in foil in the oven, or between paper towels in the microwave.

Source: Adapted from [Confections of a Foodie Bride](#)