Homemade Flour Tortillas Recipe

Yield: 8-12
Total Cooking Time: 20-25 minutes
Temperature: Medium-High

Ingredients

4 cups flour
4 tablespoons Manteca (Lard) or shortening
2 teaspoons salt
1 1/2 cups warm water, approximately
2 teaspoons baking powder

Instructions

1. Mix dry ingredients in a medium-sized mixing bowl and cut in shortening.

2. Make a well in center of dry ingredients. Add water, a small amount at a time, and work mixture into a dough.

3. Knead dough until smooth, cover, and set aside for 10 minutes.

4. Form the dough into egg sized balls. Roll each ball of dough into a flat circle 6 inches in diameter.

5. Heat a griddle or skillet on medium-high heat. Place each tortilla on griddle and cook for approximately 1 minute on each side. (Tortilla should be lightly speckled.)