

Flour Tortillas

Ingredients:

- 3 cups all-purpose Flour
- 1 tsp kosher Salt, I use Morton's
- 1 tsp Baking Powder
- 1/3 cup EVO Oil, vegetable Oil or other fairly neutral flavored Oil
- 1 cup warm Water

Directions:

In a medium bowl, combine flour, salt, and baking powder. Using a sturdy silicone spatula or a sturdy wooden spoon, mix dry ingredients until well combined. Make a well in the center of the dry ingredients and add the oil and water. Stir well from the bottom up, until all dry ingredients are incorporated and the dough begins to come together to form a shaggy ball. Turn the dough out onto a lightly floured work surface and knead for 1-2 minutes until the dough is nice and smooth.

Next Steps:

Divide into 16 equal portions. (I use a food scale)
Turn each piece to coat with flour.
Form each piece into a ball and flatten with the palm of your hand.
Cover flattened balls of dough with a clean kitchen towel or a piece of plastic wrap.
Allow to rest for at least 15 minutes before proceeding.
Roll each ball into a 6-7" circle on a lightly floured surface.
Keep the work surface and rolling pin lightly floured.
Don't stack uncooked tortillas directly on top of each other, or they will stick together. (I like to separate my tortillas with parchment paper.)
Heat a large pan over medium heat.
Cook the tortillas one at a time for 45-60 seconds, until bubbles and golden spots appear on the surface.
If browning too quickly, reduce the heat slightly.
If it's taking longer than a minute to see a few pale, golden-brown spots on the underside of the tortillas, increase the heat slightly.
Flip to the other side and cook for 15-20 seconds.
The tortillas should be nice and soft but have a few small brown spots on the surface.
Remove the cooked tortillas from the pan with tongs and stack them in a covered container, an open ziplock bag, or cover them with a slightly damp kitchen towel. Stacking and covering is what will keep the tortillas soft.
Serve warm or allow to cool for later use.
When ready to use, place a slightly damp paper towel in the bottom of a microwave-safe container (with a cover) that will hold the stacked tortillas.
Microwave uncovered for 15-30 seconds (start with 15) or until warm, then keep covered to hold heat while serving.