

Tortillas

Ingredients:

- 4 cups all-purpose Flour
- 2 tsp Baking Powder
- 1 tsp Salt
- 2 tbsp Lard
- 1½ cups Water

Directions:

Whisk flour, baking powder, and salt together in a mixing bowl.
Rub in lard with your fingers until mixture resembles cornmeal.
Add water and mix until dough comes together.

Transfer dough onto a lightly floured surface; knead for a few minutes until smooth and elastic.
Divide dough into 24 equal pieces and roll each piece into a ball.

Preheat a large skillet over medium-high heat.
Use a well-floured rolling pin to roll a dough ball into a thin, round tortilla.
Place into the hot skillet, and cook until bubbly and golden; flip and continue cooking until golden on the other side.
Place the cooked tortilla in a tortilla warmer; continue rolling and cooking the remaining dough.