

Flour Tortillas

Serves 12



Ingredients:

4½ cups flour
4½ tsp baking powder
¼ cup lard or shortening
¼ tsp salt
1½ cup warm water

Directions:

Preheat a cast iron skillet or griddle over medium high heat.
Combine all the dry ingredients in a bowl and mix well.
Cut in the shortening. Add the water and stir into a tight ball.
Knead the dough for just a couple of minutes to form a smooth ball.
Pinch off a piece of dough (approximately one fourth cup and roll without flour into a circular shape about ⅛" thick.
Throw a rolled out tortilla onto the dry heated surface and allow to get scorch marks (dark brown to almost black).
Turn to cook the other side.
While one tortilla is cooking, roll out the next one.
Do not attempt to roll out a bunch of tortillas to cook in a batch.
Cook them one at a time and stack atop each other covered in a towel.
Hold covered tortillas for enchilada assembly.