

Flour Tortillas – Mexican Style

Takes about 25 minutes to mix all together and allow dough to rest. Cooking is about 20 minutes. This recipe yields 15 tortillas rolled to about 10 inch diameter, but I halved it and it worked great.

Ingredients:

3 cups flour (white wheat is better for tortillas, but this even works using red, but they will crack more easily)
2 teaspoons baking powder
1 teaspoon salt
4 to 6 tablespoons butter
1 ¼ cups warm water (approximately, but you may need more if using whole wheat flours)

Directions:

Mix the dry ingredients; then drop in the butter. I squish it round in the dry ingredients with my fingers until the mix resembles coarse crumbs. Add the warm water and mix. I prefer using my Kitchenaid Artisan Mixer with the dough hook and let it do the work. Cover the dough and let rest for about 10 minutes. Knead a time or two, then tear off about 15 pieces of dough and roll into balls. I throw the balls back into the mixer bowl, but just put them somewhere and cover – let rest for 10 minutes more. Now they are ready to roll out. Dust a bit of flour on your surface.

Cook in a dry heavy flat bottom skillet like a cast iron one for about 30 seconds each side on medium heat or less.

Keep warm or use them immediately for enchiladas or another favorite Mexican dish.