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## Flour Tortillas

Makes 12 (9-inch) tortillas

**Ingredients-have your ingredients prepared in advance as suggested in the ingredient list.**

3 $\frac{3}{4}$  cups all-purpose flour, plus more for rolling

1 teaspoon kosher or sea salt

1teaspoon baking powder

$\frac{3}{4}$  cup unsalted butter or lard (room temperature) plus more for coating

1 $\frac{1}{4}$  cups/300 milliliters hot water

### Equipment for class

Large mixing bowl

Food Processor (optional)

Woodend spoon

Rolling pin

Griddle, cast iron pan, or non-stick pan

Tongs

Plate w/cotton towel

## Flour Tortillas

Recipe adapted from [NY Times](#)

12 (9-inch) tortillas

3½ cups all-purpose flour, plus more for rolling

1 teaspoon kosher or sea salt

1teaspoon baking powder

¾ cup unsalted butter or lard (room temperature) plus more for coating

1¼ cups/300 milliliters hot water

1. Using your hands or a food processor, combine the flour, salt, and baking powder in a large bowl. Add the butter and continue to work it into the flour mixture. It will look like wet sand when combined properly. If using a food processor, once combined, put the mixture into a large bowl.
2. Pour the water over the flour and blend the ingredients, scraping from the bottom and folding and kneading the dough pressing it from the center out to the edges of the bowl. At first, it will be very sticky and lumpy, but as you continue to knead, it will become more elastic, soft, and homogenous, lighter, less dense, and springy to the touch, 3 to 4 minutes. Cover the bowl with a towel and let rest for 20 minutes.
3. Divide the dough into 12 pieces. Roll each piece into a ball and place on a baking sheet or board. Cover with a towel and let rest for 20 minutes.
4. Heat your griddle, or cast-iron or nonstick skillet over medium-low heat for at least 5 minutes.
5. Lightly flour your work surface and your rolling pin. Roll one ball into a 9-inch tortilla. You will need to rotate the tortilla on your work surface about 5 or 6 times as you roll it out, flip and add more flour as needed. Do not get discouraged if the tortilla doesn't make a perfect round; it takes lots of practice!
6. As soon as you are done rolling out a tortilla, using both hands, lay it on the hot griddle or pan, in a swift and determined way so it doesn't break. After 40 to 50 seconds there should be brown freckles on the bottom side and air bubbles on top. Using a spatula and your hand, flip the tortilla over and cook for another 40 to 50 seconds until the other side is freckled and the tortilla puffs up even more. Transfer to a clean kitchen towel and keep covered.
7. Repeat with the remaining dough and as you cook the tortillas. If you don't eat all of them at once, let them cool then place them in a plastic bag and seal the bag. They will keep fresh, out of the refrigerator for at least 3 to 4 days. You can also store them in your refrigerator for up to a week. When ready to eat, take them out and reheat on a preheated comal, griddle or skillet over medium low heat, for a minute or so per side. (It is very important that you preheat the skillet before adding the tortillas so that they don't stick or burn.)

