

Flour Tortillas

Make about 8 tortillas



Ingredients

- 1 ½ cups all-purpose flour
- ½ teaspoon kosher salt
- ½ teaspoon baking powder
- 3 tablespoons canola oil
- ½ cup warm water, about 130°F

Steps

1. Combine flour, salt and baking powder in the bowl of a stand mixer with a dough hook.
2. Add oil and water with the mixer on medium speed. After one minute, or when the mixture comes together in a ball, decrease the speed to low and continue kneading for a few more minutes or until the dough is smooth.
3. Remove dough from bowl and lightly flour a board or the counter. Form the ball into a smooth ball, cover with a clean towel, and let it rest on the floured surface for 15 minutes.
4. Cut the dough into 8 equal portions. Roll each out into a smooth ball. Cover the balls with a clean towel and let them rest again for 10 minutes.
5. Heat a large pan over medium-high heat. Roll each ball into a super-thin circle (almost translucent). If necessary, keep the rolling pin and work surface floured so the dough doesn't stick (but I find it's easier if the work surface doesn't have flour. When the pan is hot, place one dough circle in the pan and allow it to cook about 1 minutes (it should begin to bubble up) or until the bottom surface has a few brown spots. Flip the tortilla over to cook the other side - again for another minute.
6. Carefully remove the tortilla from the pan and place in large ziploc plastic bag or a towel to keep warm while cooking the other tortillas. Serve warm. You can bag these tortillas when completely cooled and freeze for later use.