



Noreen's Kitchen

Homemade Flour Tortillas

Ingredients

4 cups all purpose flour
1/2 cup dry milk powder
1 tablespoon baking powder

1 teaspoon salt
1/2 cup lard or vegetable shortening
1 cup warm water

Step by Step Instructions

You can choose to make these by hand or by machine. I used my Kitchenaid mixer for this process. You can mix everything by hand and knead slightly to make a smooth elastic dough.

Place dry ingredients and shortening or lard in the bowl of your mixer.

Using the paddle attachment, blend until the shortening is well incorporated with the dry ingredients, making a consistency of meal or small peas.

Change to the dough hook.

While running on low speed, add in water 1/2 cup at a time. Allow the water to be absorbed. If the mixture looks dry you may need to add more water a tablespoon at a time until the dough is smooth, elastic and has cleaned the sides of the bowl without being sticky.

Remove the dough from the bowl and divide into 12 portions.

Cover with a damp towel and allow to rest for 10 minutes.

Flour a board well and roll out the tortillas one at a time, leaving the unused portions of dough under the damp towel so they don't dry out.

When you have rolled the tortilla to the desired size and thickness, cook on a hot griddle over medium high heat until it bubbles. Then turn over and complete cooking to desired brown-ness.

Place cooked tortillas in a tortilla warmer or into a dish towel to stay warm and soft.

Enjoy!