

Jenny's Homemade Tortillas

There's nothing like homemade tortillas. Nothing! It's hard to find store-bought ones without saturated fat so these are doubly worth making – better health and beyond better taste. You'll need a cast iron pan, a rolling pin, and will power so you don't eat them all at once. From the first time I made these, I've never eaten store-bought since.

1 3/4 cups all-purpose flour
1/2 teaspoon salt
1/4 teaspoon baking powder
3 Tablespoons canola oil
1/2 cup hot water

1. Combine flour, salt, & baking powder in a bowl.
2. Stir in the oil until well distributed.
3. Stir in hot water.
4. Knead for about a minute until it holds together in a ball.
5. Start preheating an ungreased cast iron pan to medium-high.
6. Cut dough into 8 equal pieces.
7. Form each piece into a smooth ball.
8. Roll each ball super thin and place in hot pan.
9. Cook 1-2 minutes on each side. When the surface bubbles, you can press down the bubbles if too large. Keep lifting to check doneness with tongs or a spatula.
10. Place immediately under a clean kitchen towel.
11. Once they cool, keep refrigerated in airtight Ziploc bag.

Makes 6 to 8 tortillas.