

PERFECT FLOUR TORTILLAS

Ingredients:

- 2 cups all-purpose flour
- 3/4 tsp. baking powder
- 1 tsp. salt
- 3 T lard or shortening
- 1 cup hot water



Instructions:

1. To a stand mixer or medium bowl add the flour, baking powder, and salt. Whisk to combine.
2. Add in the lard or shortening and the hot water. Using a dough whisk, stand mixer, or your hands, combine well. Slowly add flour 1 T at a time, if needed, until the dough doesn't stick to your fingers and is workable. Kneading will help too, so don't be too quick to add flour!
3. Continue to knead for 5 minutes. Then, cover and set aside to rest for 20 minutes.
4. Grease a plate or baking dish with lard or shortening. Divide the dough ball into golfball-size balls, or your desired size, and place them in the dish in a single layer.
5. Heat your dry skillet on medium heat. Optionally, slightly warm your cast iron tortilla press. If you don't have a press, grab a rolling pin instead.
6. Cut out two pieces of parchment paper, slightly bigger than the size your tortillas will be.
7. Place one piece of parchment paper on the bottom of the press, or on a counter. Place a rounded dough ball in the center. Press down hard with the press for 8-10 seconds. Alternatively, use a rolling pin to roll out the dough. Rotate the tortilla, still in the parchment paper, and repeat. Repeat this process of pressing (or rolling) and rotating until it is your desired thickness and shape.
8. Remove the top piece of parchment paper. Transfer the tortilla to the hot skillet. As soon as it hits the pan, use a spatula to peel away the other piece of parchment paper. Let cook for a few seconds until bubbles form. Flip and let cook a few seconds more.
9. Remove the tortilla to a towel-lined plate or tortilla warmer. Cover to trap heat and steam while continuing to make the remaining tortillas.