Flour Tortillas

by Darrell and Angie Crowther

You’ll never use store bought tortillas again!

Ingredients

- 3 c. flour
- ½ tsp. baking powder
- ½ tsp. salt
- 2 tbsp. oil
- hot water

Method

1. Combine dry ingredients; add oil. Begin adding enough hot water to make a smooth dough. Knead dough about 1 minute; let rest. Divide dough into small balls. Roll each ball into thin circles. Cook on a hot, dry griddle, each side about 30 seconds, until bubbly. Turn and cook until done, about 1 minute.