

# HOMEMADE TORTILLAS



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3 cups flour  
1 tsp. salt  
1 tsp. baking powder

Combine in a bowl and make a well in the center.

$\frac{1}{3}$  cup olive oil  
1 cup warm water

Pour into the well and combine all ingredients.  
The dough will be shaggy.

Knead 1-2 minutes until smooth.  
Divide into 16 equal portions.  
Cover with a tea towel to rest about 15 minutes.  
(May rest as long as two hours if needed)  
Coat each portion lightly with flour and roll out to 6 or 7 inch diameter.  
Heat a skillet to medium heat.  
Cook each side of the tortilla...the first side around 40 seconds and the second side 15 to 20 seconds.

## Notes:

It works well to roll out all the tortillas before heating the skillet. Then you can just stand at the stove and cook them all at once.  
These tortillas freeze very well!