

HOMEMADE TORTILLAS

INGREDIENTS

4 cups plain flour
1 teaspoon salt
2 teaspoon baking powder
2 tablespoon butter
1.5 cups water
extra flour for kneading

METHOD

1. Whisk flour, salt and baking powder together in a bowl
2. Rub butter with fingers until combined
3. Add water and mix (hands or wooden spoon)
4. Place mixture on lightly floured bench and knead until smooth and elastic—5-10 minutes
5. Divide into 20-24 equal pieces and roll out with rolling pin until thin, round tortilla
6. Place in a hot frying pan and cook to light bubbling and golden, then flip and do the same for other side.