

Baking

Powder !



Homemade flour tortillas are amazingly good—and easier than you think. **by Bryan Roof**

HOMEMADE TACO-SIZE FLOUR TORTILLAS

Makes 12 (6-inch) tortillas

Lard can be substituted for the shortening, if desired. The warm water makes the dough easier to roll out.

- 2 cups (10 ounces) all-purpose flour**
- 1¼ teaspoons salt**
- 5 tablespoons vegetable shortening,
cut into ½-inch chunks**
- ⅔ cup warm tap water**
- 1 teaspoon vegetable oil**

- 1.** Combine flour and salt in large bowl. Using your fingers, rub shortening into flour mixture until mixture resembles coarse meal. Stir in warm water until combined.
- 2.** Turn out dough onto counter and knead briefly to form smooth, cohesive ball. Divide dough into 12 equal portions, about 2 tablespoons each; roll each into smooth 1-inch ball between your hands. Transfer dough balls to plate, cover with plastic wrap, and refrigerate until dough is firm, at least 30 minutes or up to 2 days.
- 3.** Cut twelve 6-inch squares of parchment paper. Roll 1 dough ball

into 6-inch circle on lightly floured counter. Transfer to parchment square and set aside. Repeat with remaining dough balls, stacking rolled tortillas on top of each other with parchment squares between.

- 4.** Heat oil in 12-inch nonstick skillet over medium heat until shimmering. Wipe out skillet with paper towels, leaving thin film of oil on bottom. Place 1 tortilla in skillet and cook until surface begins to bubble and bottom is spotty brown, about 1 minute. (If not browned after 1 minute, turn up heat slightly. If browning too quickly, reduce heat.) Flip and cook until spotty brown on second side, 30 to 45 seconds. Transfer to plate and cover with clean dish towel. Repeat with remaining tortillas.

TO MAKE AHEAD

Cooled tortillas can be layered between parchment paper, covered with plastic wrap, and refrigerated for up to 3 days. To serve, discard plastic, cover tortillas with clean dish towel, and microwave at 50 percent power until heated through, about 20 seconds.