



Authentic Mexican Tortillas

Oscar · 29/09/2024



Prep Time

1 hr

Dificult

Medium

Servings

1 hr 55 mins

Description

This authentic flour tortilla recipe is well worth a try I learned how to make these growing up watching my mother Alma

Ingredients

— - 3 cups all-purpose flour - 2 teaspoons baking powder - 2 teaspoons salt - $\frac{3}{4}$ cup shortening or lard - $\frac{3}{4}$ cup hot water

Instructions

1. Combine flour
2. baking powder
3. and salt together in a large bowl. Cut in shortening by hand
4. or with a pastry cutter until mixture is crumbly. If mixture looks more floury than crumbly
5. add one or two more tablespoons of shortening. Add about 3/4 cup hot water
6. or just enough to moisten. Knead dough by hand or with a large fork
7. rubbing dough against the sides of the mixing bowl to gather any clinging dough. If dough still sticks to the side of the bowl
8. add a couple more tablespoons of flour until dough forms a soft round shape. For best results
9. cover dough with a clean dish towel
10. and let it rest for about an hour or so. Divide dough into 12 equal-sized balls. Roll each ball on a lightly floured surface to about 1/8-inch thick. Heat a cast iron skillet over medium heat. Place a tortilla in the preheated pan and cook until browned and slightly puffy
11. about 30 seconds to 1 minute. Turn tortilla over to brown on second side
12. about 30 seconds or a minute more; transfer to a plate. Repeat with each piece of dough. Keep cooked tortillas covered with a towel to stay warm and moist until ready to serve. Laura L