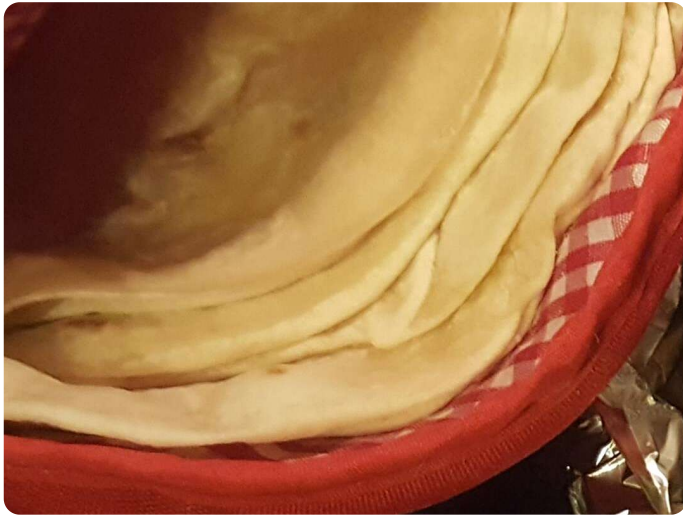




ThickStyle Flour Tortillas

Oscar · 29/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

37 mins

Description

Most flour tortillas use lard or vegetable shortening as one of the ingredients. This recipe uses canola oil with the same great tortilla taste. A great alternative for those of you who are allergic to soy products. Add a bowl of green chili and then get ready to sop it up with a tasty tortilla. Store tortillas in the refrigerator in a gallon-size plastic bag or place in the freezer.

Ingredients

- - 4 cups all-purpose flour - 2 teaspoons baking powder - 1 teaspoon salt - 1 ¼ cups warm water
- or more as needed - ¼ cup canola oil

Instructions

1. Mix flour
2. baking powder
3. and salt together in a large bowl. Combine water and canola oil in a separate bowl. Mix into the flour mixture with a fork until dough forms a ball
4. adding 1/4 cup water if dough is too dry. Knead dough until smooth
5. 3 to 4 minutes. Divide into 14 egg-size balls. Cover bowl with a cotton towel. Let dough rest for 10 to 15 minutes. Roll 1 ball dough into an 8-inch tortilla on a floured work surface. Repeat with remaining dough. Preheat an ungreased cast iron griddle on medium-high heat. Place 1 tortilla on the hot griddle; cook until browned spots form
6. about 1 minute per side. Transfer to a plate; cover with a cotton towel to keep warm. Repeat with remaining tortillas
7. stacking them under the towel. Cook's Note: To reheat tortillas
8. place in the microwave for 10 seconds.