

# Tortillas

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## **Ingredients**

5 cups all-purpose flour  
2 tablespoons shortening  
2 teaspoons baking powder  
1/4 teaspoon salt  
1 1/2 cups boiling water

## **Directions**

Mix together the flour, baking powder, and salt in large bowl. Cut in shortening to resemble cornmeal. Add water slowly, mixing with your hands to make a soft dough. You may not need all the water.

Knead a few minutes on floured surface until smooth and elastic. Lubricate top with oil, put back in bowl and let rest, covered for 10 minutes.

Divide into small balls the size of golf balls and proceed to roll out into size and thickness you prefer.

Cook on top of stove over medium heat using a cast iron grill or heavy skillet until top is slightly bubbly then turning on opposite side for a minute or two.

Keep stacked and warm inside a clean dish towel.