



# TORTILLAS

**Season:** Any time  
**From the garden:**  
**Type:** Bread  
**Difficulty:** Moderate  
**Country of origin:** Mexico  
**Serves:** 16 tortillas  
**Source:** Annabel Langbein: Simple Pleasures

## Equipment

- \*mixing bowl
- \*wooden spoon
- \*measuring cup and spoons
- \*rolling pin
- \*frying pan

## Ingredients

- \*3 ½ cups plain flour
- \*1 tsp salt
- \*½ tsp baking powder
- \*½ cup vegetable oil
- \* 1 cup very hot water

## Method

1. measure the dry ingredients into the mixing bowl, then add the oil and hot water. Mix to combine
2. tip the dough on a clean surface and knead it for a few minutes until soft and smooth
3. let the dough rest for around 15 minutes
4. divide the dough into 16 portions and roll them into balls
5. dust the work surface with a some flour and using a rolling pin, roll the dough as thin and round as possible
6. heat a frying pan and cook tortillas one by one without any oil until bubbles puff up and light brown patches appear, flip over and cook on the other side. If they puff up while cooking, squash the tortillas down until flat
7. serve with chilli, grated cheese, lettuce and sour cream

**Skills:** *measuring, kneading, rolling*

