

Homemade Flour Tortillas

Best with Tortilla Maker

Ingredients

- 2 cups all-purpose flour
- ½ teaspoon salt
- ¾ cup water
- 3 tablespoons olive oil

Instructions

- In a large bowl, combine flour and salt.
- Stir in water and oil.
- Turn onto a floured surface; knead 10-12 times, adding a little flour or water if needed to achieve a smooth dough.
- Let rest for 10 minutes.
- Divide dough into eight portions.
- On a lightly floured surface, roll each portion into a 7-in. circle. (or just put on tortilla maker and smash)
- In a large nonstick skillet coated with cooking spray, cook tortillas over medium heat for 1 minute on each side or until lightly browned.
- Keep warm. Yield: 8 tortillas.

References

Reference	URL
How to Make Homemade Flour Tortillas	https://fabulesslyfrugal.com/recipes/homemade-tortillas/