

Flour Tortillas

Makes 6 - 8

Ingredients

2 cups all-purpose flour
½ teaspoon salt
¾ cup water
3 dessert spoons vegetable oil*

What to do

1. In a large bowl, combine flour and salt.
2. Stir in water and oil.
3. Turn onto a floured surface; knead 10-12 times. If the dough is either not coming together, add little flour or if it's too dry, add water if to achieve a smooth dough. Leave to rest for 10 minutes.
4. Divide dough into 6 or 8 portions.
5. Roll to desired size on a lightly floured surface.
6. Cook tortillas in a heated skillet or heavy pan until lightly browned – roughly a minute a side.
7. Serve warm as fajitas or make burritos or quesadillas with your choice of fillings and accompaniments.

Notes:

- Vegan-friendly – this recipe uses no lard which is traditional in tortillas.
- For my US readers, a dessert spoon is 15 ml – the same, i.e. a US tablespoon.
- This batch size makes 8 little tortilla, great for fajitas, enchiladas and quesadillas. For burritos, make sure that each tortilla is rolled really thin, and the batch is best divided into 4 to 6 portions.
- For tortillas of equal sizes, weigh the dough and then do the math(s), dividing the total weight by the number of tortilla.
- To keep warm between helpings, keep in a basket and/or warm oven wrapped in paper towel or a damp cloth.
- Adapted from [this recipe](#) which uses olive oil. Canola or sunflower oil works just as well if your budget doesn't stretch.

