

Best Ever Homemade Flour Tortillas

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Ingredients:

3 cups flour
1 teaspoon salt
1 teaspoon baking powder
1/3 cup vegetable oil
1 cup warm water

Instructions:

1. Combine flour, salt and baking powder in the bowl of a stand mixer. With the dough hook attached mix dry ingredients until well combined. Add oil and water with mixer running at a medium speed. Mix for 1 minute, stopping occasionally to scrape the sides of the bowl. After about 1 minute, or when mixture comes together and begins to form a ball, decrease mixing

speed to low. Continue to mix for 1 minute or until dough is smooth.

2. Transfer from mixing bowl to a well-floured work surface. Divide dough in half, then in half again. Continue until you have 16 fairly equal portions. Form each piece into a ball and flatten with the palm of your hand as much as possible. If dough is sticky, use a bit more flour. Cover flattened balls of dough with a clean kitchen towel and allow to rest for 15 minutes before proceeding.

3. After rest period, heat a large pan over medium-high heat. Roll each dough piece into a rough circle, about 6-7 inches in diameter, keep work surface and rolling pin lightly floured. Don't stack uncooked tortillas on top of each other or they will get soggy.

4. When pan is very hot, place one dough circle into pan and allow to cook about 1 minute or until bottom surface is lightly browned in places and starting to bubble a bit. If tortilla is browning too fast, reduced heat a bit. If it's taking longer than a minute to see golden brown spots on

underside of tortillas, increase heat a bit. Flip to other side and cook for about 30 seconds. You want the tortilla to be soft but have small golden brown spots on surface. Remove from pan with tongs and stack on a plate till all tortillas are cooked. Allow to cool completely if not using right away, When cool, tortillas can be placed in a large zippered bag or plastic container. They will keep well at at room temperature for 24 hours or can be frozen indefinitely.

Adapted from Cooks.com

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Flour Tortilla Wraps

Recipe by: Esther Nelson

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Easy

 Ready in **35 mins**

Picture by: emjay

You can make these Mexican flat breads thin or thick, depending on your preference. Great recipe to make with your kids, who can then fill them with whatever they like.

Ingredients

Serves: **60**

800g (1 3/4 lb) plain flour
2 tablespoons butter
2 teaspoons baking powder
1/4 teaspoon salt
350ml (12 fl oz) boiling water

Preparation method

Prep: **20 mins** | Cook: **15 mins**

1. Mix together the flour, baking powder and salt in large bowl. Rub in butter to resemble texture of polenta. Add water slowly, mixing with your hands to make a soft dough. You may not need all the water.
2. 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.
3. Divide into small balls the size of golf balls and proceed to roll out into size and thickness you prefer.
4. Cook in dry heavy frying pan until top is slightly bubbly then turning on opposite side for a minute or two. Keep stacked and warm inside a clean tea towel.

Nutrition

Calories 41.8 kcal
Total Fat 0.5 g
Saturated Fat 0.1 g
Salt 26.3 mg
Protein 1.1 g
Sugars 0.2 g

Provided by:Allrecipes

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Flour Tortilla Recipe

By spicygrits on January 08, 2007



Prep Time: 15 mins **Total Time:** 20 mins **Servings:** 6-10

About This Recipe

"Recipe for making flour tortillas from Thibeault's Table. Credit to Ann from the gardenweb internet addy as the majority of this recipe comes from her post: <http://ths.gardenweb.com/forums/load/recipe/msg0611460316237.html?7> I like this easy recipe for tortillas that uses staples usually on hand. I am battling cancer and cannot eat yeast or sugar, so tortillas are a great alternative to bread!"



Photo by suziethfoo

Ingredients

- 2 cups flour (you can get creative with your flour choices like whole wheat, spelt, soy, or a m flours)
- 1/2 teaspoon salt
- 1/4 cup vegetable shortening or 1/4 cup vegetable oil
- 1 teaspoon baking powder
- 1/2 cup warm water (may possibly need to add more, up to 3/4 cup) or 1/2 cup milk (may po need to add more, up to 3/4 cup)

Directions

1. Sift the flour, salt & baking powder into a large mixing bowl.
2. Into the dry ingredients cut in the shortening, or add oil if you are using this option, & mix w/ fingertips to combine.
3. Add the milk or water, working the liquid into the dough until a sticky ball forms.
4. Wrap in plastic and let rest for at least 30 minutes.
5. Divide the dough into 8-10 balls (for small tortillas) or 6-8 balls for larger ones, cover them w/ with the damp cloth.
6. Lightly dust a counter or pastry board w/flour & roll out each ball of dough into a circle or oval approximately 1/4" thick. If you want nicely rounded tortillas, trim off any ragged edges & discard. Don't roll the dough out more than once or the tortillas will be tough.
7. Heat a dry griddle or heavy skillet over high heat for 5 minutes. Cook the tortillas 30 seconds each side or until the dough looks dry & slightly wrinkled & a few brown spots form on both surfaces. Do not over cook or they will be hard. Butter and roll up and wrap in damp tea towel keep warm as you cook the other tortillas.
8. (I place cooked ones wrapped in the damp towel in a low 200 oven to keep warm, while I am cooking the rest.) Serve warm.~~.

Flour Tortilla Recipe (cont.)

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Nutrition Facts		Amount Per Serving	% Daily Value
Serving Size: 1 (42 g)			
Servings Per Recipe: 6			
Amount Per Serving	% Daily Value		
Calories 227.5			
Calories from Fat 80	35%		
		Total Fat 8.9g	13%
		Saturated Fat 2.5g	12%
		Cholesterol 0.0mg	0%
		Sugars 0.1 g	10%
		Sodium 255.7mg	10%
		Total Carbohydrate 31.9g	4%
		Dietary Fiber 1.1g	0%
		Sugars 0.1 g	8%
		Protein 4.3g	

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Perfect Flour Tortilla Recipe - Torillas de Harina

How To Make Perfect Homemade Flour Tortillas

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This recipe and photos are courtesy of Cynthia Detterick-Pineda of Andrews, TX. Mo [Southwest Recipes](#).

Making homemade tortillas really doesn't take much time. In fact, they probably do pop open a can of biscuits and cook. I love the results of making my own homemad store bought tortillas that making them is definitely worth the time and effort. Noth coml with a little butter and rolled up.



There was a time when making tortillas was something I did every morning. When I simply to make burritos for my husband to take to work with him. It was something many still do. You make the tortillas, cook some eggs with meat, or re-fry some be burritos for him to have at work or to share with the other men who were not marri

went back to school and then to work. I found that buying a dozen or so tortillas at something I no longer had time to do. I think that both my husband and I forgot just a variety of meats, beans, egg or potatoes, and doused with some good home-made : back into the kitchen more, I still don't make tortillas every day, but I do make them



Also learn how to make [Corn Tortillas](#) (Tortillas de Maiz).

Learn about the history of [Tortillas & Tacos](#).

Flour Tortilla Recipe - How To Make Perfect Flour Tortillas

Recipe Type: [Quick Bread](#), [History](#)

Cuisine: [Southwest](#), Mexican

Yields: Approximate 15 tortillas

Prep time: 15 min

Ingredients:

3 cups all-purpose [flour](#)

2 teaspoons [baking powder](#)

1 teaspoon salt

4 to 6 tablespoons lard or vegetable shortening

1 1/4 cups warm water (approximate)

Preparation:



In a large bowl, blend the flour, baking powder,

and salt. With a [pastry cutter/blender](#) (unless you are using your hands) cut in the lard or shortening. ' and hold a form when squeezed in your hands.

If the mixture crumbles, you do not have to add more fat. If it makes a hard clump then you need more fat.



Add the water all at once and mix the dough until it forms a mass.

Work it in the bowl, moving it around the sides.



Knead the dough by folding it in half, push a dozen folds to form soft dough that is no



Cover the dough with a towel or plastic wrap

Allowing the dough to rest lets any of the air out, making the tortilla softer after cooking.



Take your ball of dough and begin pinching off 1-inch diameter balls. Knead each one with your fingers, turning and repeating until it is shaped like a fat disk. Place it to one side. Repeat until you have used all of the dough.

Before rolling out the tortillas, allow the dough balls to rest at least 10 minutes. This makes them much easier to shape and roll.



On a lightly floured surface take one of the dough balls and begin to roll it out. To k make a 1/4 turn and roll again, make another 1/4 turn and roll. Continue to roll and 8 to 10 inches in diameter. **NOTE:** You can roll the thinner or thicker, if you like thick they are rolled. I roll mine the way they are done in New Mexico – slightly thi



Heat a [Comal](#), cast-iron griddle, or small skillet to about 450 until water droplets "dance" when dropped on the surface.) after you cook your first tortilla, but you should be able to t and still raw on the inside, or increase it if your tortilla is tal placed on the comal.

450 degrees F.

Comal Definition - Mexican Comal or cast iron plate used i large cast iron skillet or griddle works well, or even an elect



Place the raw tortilla on the preheated [Comal](#) and allow it to cook until it begins to only is the comal hot, the tortilla is hot and the air pockets may release steam that leaving the tortilla puffy. Press on a center part of the tortilla slightly to be certain t compressed down and is a darker color, your dough is not cooked in the center and

Notes on cooking tortillas: I, along with others who have been making tortillas fc previous is cooking. Unless you feel very comfortable doing this, I would recommen pull them off the comal, or wait until the present tortilla is cooked before starting to very quickly (approximately 1 minute), and they can burn very quickly! If you are u

will need to scrape off the char and use a damp rag to wipe down your comal before can ruin the remainder of the batch.

As you pull the tortillas off the comal, place them in a [tortilla warmer](#) or on a plate (dish towel or paper towels to keep them warm).

Storing fresh-made tortillas:

- The tortillas can be place in bags or containers and kept for several days in th refrigerator, and they can be frozen (although I do not recommend this as the changes some when they are thawed).
- The dough can be frozen easily before cooking and thawed later.
- Store extra tortillas in a plastic bag in the refrigerator. Since they don't have p on the counter.

Sopapillas: This recipe can be also be used to make savory sopapillas. Simp shapes and deep fry in 400 degree F. oil until they are puffy and browned. Re of paper towels. These "sopapillas" are a quick easy way to make "double dut should have milk instead of water as the liquid for making the dough. **Check [Sopapillas.](#)**