

Flour Tortillas

Ingredients:

3 cups plain flour

1 teaspoon salt

1/3 cup olive oil

1 teaspoon baking powder

1 cup warm water

Method:

- Combine flour, salt, baking powder in a large bowl. Gently mix.
- Make a well in the centre of flour mix and add oil and water. Stir the well until all dry ingredients are combined and you have a ball of dough.
- Tip dough onto a lightly floured surface & divide into balls (count how many we need for the class)
- Coat each ball in flour and flatten with your hand. Cover flattened balls with a clean tea towel and let rest for 15 minutes.

- After being rested, roll each ball out into a circle (they need to be rolled pretty thin)
- Heat up a large pan with oil and gently add our tortilla circles. Cook for 40 seconds on first side (should have a couple of brown spots) and about 20 seconds on the other side. We don't want the tortillas crispy, they should be nice and soft.
- Serve onto 4 plates.