

## **FLOUR TORTILLAS**

### **Equipment**

Mixing bowl  
Mixing spoon  
Measuring spoons  
Measuring cups  
Glad Wrap  
Chopping board and rolling pin  
(for rolling out tortillas)  
Hot plate

### **Ingredients**

4 cups flour  
2 teaspoons baking powder  
2 teaspoons salt  
4 tablespoons oil  
1 ½ cups warm water

### **Directions:**

- 1 In a mixing bowl add flour, baking powder and salt. Stir together. Pour in oil and warm water and blend together.
- 2 Knead several minutes and let sit covered in plastic wrap or in a plastic container with a lid for 30 minutes.
- 3 Pull off balls of dough and roll out each ball into desired size tortillas. Fry a few minutes on each side on a hot plate.