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in Breads

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<https://tastykitchen.com/recipes/breads/sonoran-flour-tortillas/>

Sonoran Flour Tortillas

Prep: -
Cook: 5 mins

Level: Easy
Serves: 4

Description

Unlike the other flour tortilla recipes already posted, this one is Sonoran style which is thin and chewy instead of slightly puffy and tender. The use of baking powder for leavening is what makes the other recipes tender rather than chewy. This recipe does not use any leavening.

Ingredients

- 2 cups High-gluten Bread Flour Or All Purpose
- $\frac{3}{4}$ teaspoons Salt
- 3 Tablespoons Vegetable Shortening Or Vegetable Oil
- $\frac{3}{4}$ cups Warm Water

Preparation

Stir together flour and salt. Mix in vegetable shortening by rubbing it into the flour mixture with your finger tips. Add water, stirring it with a wooden spoon or your hands until a sticky ball forms.

Turn dough out onto a floured surface and knead vigorously for a minute or two to develop the gluten in the dough. The dough will be soft but no longer sticky when you are done.

Let the dough rest, covered with a damp cloth, for about 15 minutes to let the gluten relax a bit.

Divide the dough into 6 or 8 balls depending on how big of a tortilla you are attempting to make (there is enough dough to make six 12 inch or eight 10 inch tortillas in diameter).

Let divided dough rest another 30 minutes, covered with a damp cloth.

Tentatively roll out each ball of dough as thin as possible. You can roll them out between sheets of waxed paper if it is easier for you. Because of the high gluten in the flour, the tortillas will tend to shrink back a bit after rolling it out so you will want to roll each of them out and then set them aside as you work on the remaining balls of dough and let each of them relax again under the damp cloth.

After about another 15 minutes, starting with the first tortilla you rolled out, flatten the relaxed dough again in order to work the tortilla further as thin as you can.

Heat a comal or heavy dry skillet over high heat. Carefully cook the first tortilla for about 10 seconds on each side, flipping back and forth for another 10 seconds per side, until the tortilla looks slightly dry with a few brown spots on each side. Repeat with remaining tortillas.