

# *Tortillas*



## Instructions

1. In a large mixing bowl, whisk together flour, salt and baking powder. Mix in the lard with your fingers until the mixture resembles cornmeal.
2. Gradually add warm water until dough comes together. Place on a lightly floured surface and knead a few times until smooth and elastic. Divide the dough into 24 equal pieces and roll pieces into balls.
3. Preheat a large skillet over medium-high heat. Use a well floured rolling pin to roll a dough ball into a thin, round tortilla.
4. Place tortilla into skillet and cook until bubbly and golden. Flip tortilla and continue cooking until golden on the other side.
5. Place the cooked tortilla into a tortilla warmer, or between two hand towels, and cook remaining dough.

## Ingredients

- 4 **cups** flour sifted
- 4 **tbsp** shortening / lard
- 4 **tsp** baking powder
- 2 **tsp** salt
- 2 **cups** warm water

