

Best Ever Homemade Flour Tortillas

★★★★★
4.91 from 497 votes

Prep Time

20 mins

Cook Time

40 mins

Resting time

15 mins

Total Time

1 hr



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These Best Ever Homemade Flour Tortillas are so simple and unbelievably delicious!

Course: Breads, Side Dish

Cuisine: Mexican

Keyword: easy flour tortillas, flour tortillas, flour tortillas from scratch, homemade flour tortillas

Servings: 16

Calories: 124 kcal

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Ingredients

- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- ½ cup extra virgin olive oil, vegetable oil or other fairly neutral flavored oil
- 1 cup warm water

Instructions

To make by hand:

1. Combine flour, salt and baking powder in a medium-size bowl. Using a sturdy silicone spatula or a sturdy wooden spoon, mix dry ingredients until well combined.
2. Make a well in the center of the dry ingredients and add the oil and water. Stir well from the bottom up, until all dry ingredients are incorporated and the dough begins to come together and form a shaggy ball.
3. Turn dough out onto a lightly floured work surface and knead for 1-2 minutes until the dough is nice and smooth. Proceed with step number 3 below for the remainder of the recipe.

To make with a mixer:

1. Combine flour, salt and baking powder in the bowl of a stand mixer. Using the dough hook, mix dry ingredients until well combined.
2. Add oil and water with mixer running at a medium speed. 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.
3. Transfer dough to a lightly floured work surface. Divide into 16 equal portions. Turn each piece to coat with flour. Form each piece into a ball and flatten with the palm of your hand. Cover flattened balls of dough with a clean kitchen towel and allow to rest for at least 15 minutes (or as much as 2 hours) before proceeding.
4. After the rest period, heat a large pan over medium 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 stick together. (I like to separate my tortillas with parchment paper.)
5. When the pan is hot, place one dough circle into the pan and allow to cook 45 seconds to 1 minute or until the bottom surface has a few pale brown spots and the uncooked surface is bubbly. If browning too fast, reduce the heat a bit. If it's taking longer than a minute to see a few pale golden brown spots on the underside of tortillas, increase the heat a bit. Flip to other side and cook for 15-20 seconds. The tortillas should be nice and soft but have a few small brown spots on the surface.
6. Remove from pan with tongs and stack in a covered container or zippered bag to keep the tortillas soft.
7. Serve warm or allow to cool for later use. When ready to use, place a slightly damp paper towel in the bottom of a microwave-safe container (with a cover) that will hold the stacked tortillas. Microwave uncovered for 15-30 seconds (start with 15) or until warm, then keep covered to hold heat while serving.
8. Store in an airtight container or zippered bag at room temperature for 24 hours or refrigerate for up to 1 week. To freeze, separate tortillas with parchment paper or waxed paper and place in a zippered bag before placing in the

freezer.

Recipe Notes

See Café Tips above in post for additional instruction and tips.
Recipe adapted from Genius Kitchen

Nutrition Facts	
Best Ever Homemade Flour Tortillas	
Amount Per Serving	
Calories 124	Calories from Fat 36
% Daily Value*	
Fat 4g	6%
Saturated Fat 3g	19%
Sodium 146mg	6%
Potassium 50mg	1%
Carbohydrates 18g	6%
Protein 2g	4%
Calcium 14mg	1%
Iron 1.1mg	6%
* Percent Daily Values are based on a 2000 calorie diet.	