

## Coconut Milk-Flour Tortillas

*Start to finish: 1 hour 10 minutes  
(35 minutes active) | Makes 8 tortillas*

**T**HESE FLATBREAD-LIKE TORTILLAS are our adaptation of Isha Sumner's durudia, or Honduran tortillas. The soft, chewy rounds are rich in flavor thanks to a bit of butter and a hefty dose of coconut milk; the latter also makes the dough extremely easy to roll out. The tortillas taste best when freshly made, but leftovers can be cooled, stacked, wrapped in foil and stored at room temperature for up to two days. To reheat, place the foil-wrapped stack directly in a 350°F oven for 10 to 15 minutes.

**Don't use light coconut milk.** The fat content of regular coconut milk is necessary for tender tortillas. Make sure to vigorously shake the can before measuring to distribute the fat that rises to the top upon standing.

—ERIKA BRUCE

390 grams (3 cups) all-purpose flour, plus more for dusting

2 teaspoons packed light or dark brown sugar

2 teaspoons kosher salt

1 teaspoon baking powder

3 tablespoons salted butter, cut into ½-inch cubes, softened

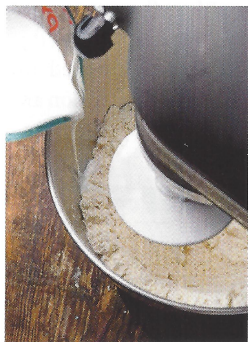
1 cup full-fat coconut milk

▪ **In a stand mixer** with the dough hook, mix the flour, sugar, salt and baking powder on medium-low until combined, about 30 seconds. Add the butter and mix until the mixture is crumbly, about 1 minute. With the mixer running, gradually add the coconut milk, then continue mixing until a smooth dough forms, about 5 minutes.

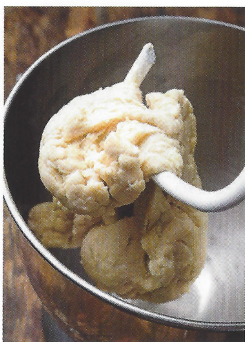
▪ **Transfer to the counter**, then use your hands to roll the dough into a 14-inch log about 2 inches in diameter. Cut into 8 even pieces, then form each piece into a tight, smooth ball. Place on a large plate, cover with plastic wrap and refrigerate for 30 minutes or up to 24 hours.

▪ **Using a rolling pin**, roll each ball on a lightly floured counter to an 8-inch round, stacking the rounds as they are done between pieces of kitchen parchment.

▪ **Heat a 10- or 12-inch cast-iron skillet** over medium until a drop of water sizzles immediately, 4 to 6 minutes. Place a dough round in the skillet and cook until bubbles begin to form, then gently shake the pan. Continue to cook until the bottom is lightly spotted brown, then, using tongs, flip and cook until the second side is spotted brown; the total cooking time should be about 3 minutes. Transfer to a kitchen towel and wrap loosely. Repeat with the remaining tortillas. Serve warm. ♦



**1.** After incorporating the butter and with the mixer running on medium-low, gradually pour the coconut milk into the dough mixture.



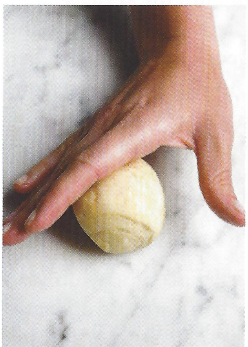
**2.** Continue mixing until a dough forms that clears the sides of the bowl. After kneading for about 5 minutes, the dough should be smooth.



**3.** Transfer to the counter, then use your hands to shape the dough into a 14-inch cylinder about 2 inches in diameter.



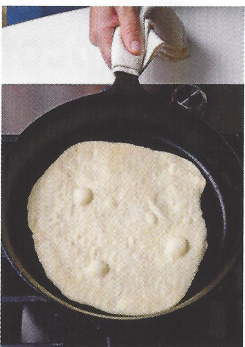
**4.** Using a bench scraper or a sharp chef's knife, divide the dough cylinder into 8 even pieces. Next, shape each piece into a loose ball.



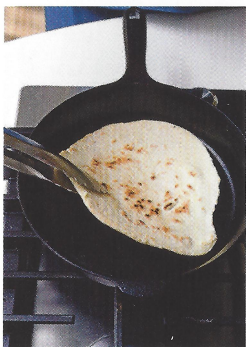
**5.** Roll each ball against the counter to form a tighter ball. Don't flour the counter so that the dough slightly grips it, making it easier to shape.



**6.** Using a rolling pin, roll each ball into an 8-inch round, stacking the rounds as they are done between pieces of parchment.



**7.** Place a dough round in the hot skillet and cook until bubbles form; gently shake the pan to loosen the tortilla and ensure that it does not stick.



**8.** Continue to cook until the bottom is light spotty brown. Then, using tongs, flip and cook until the second side is spotty brown. ♦