

FLOUR TORTILLAS

1	teaspoon baking powder
4 1/2	cups of flour
2	teaspoons salt
6	tablespoons of shortening (종순가락으로 3 숟가락 정도)
1 1/2	cups of <u>lukewarm</u> water

Stir flour and salt. Work in shortening, stir in water (if needed use more water). Form a ball. Knead dough on lightly floured board. Make into balls the size of an egg. Let stand for 15 minutes. Roll out or pat between the hands to the size of a salad plate. Bake on hot un-greased griddle or skillet for 1 minute on one side then another on the other side. Turn over once more for about 30 seconds.

- 볼에 넣어 섞어 조금씩 면 밀가루 더 넣는다
- 동그랗게 납작하게 만들어 엷대로 밀어 동그랗게 해준다
- 팬에 기름없이 굽는다. 구울때 부풀어오르면 뒤집어가면서 굽는다.

8 Tablespoons = $\frac{1}{2}$ cup .

Flour Tortillas

- 1 teaspoon baking powder
- 4 1/2 cups flour
- 2 teaspoons salt
- 6 tablespoons shortening = ($\frac{3}{4}$ cup 하고 조금 더)
- 1 1/2 cups hot water

Sift flour and salt. Work in shortening. Stir in water (if needed use more water). Form a ball. Knead dough on lightly floured surface. Make into balls the size of an egg. Let stand for 15 minutes. Roll out or pat between the hands to the size of a salad plate. Bake on hot, ungreased griddle or skillet for 2 minutes on one side. Turn and cook about 1 minute on the other side. Cover cooked tortillas with a bread towel/cloth to keep soft and warm.

큰볼에 다 섞는다 (~~2부작으로~~)
손으로 반죽.

- ① 작게 해서 붓으로 민다
pan에 기름 넉넉히 두르고 튀겨낸다 ~~하루에 한 번~~
- ② 기름없는 pan에 크게 밀어 기름없이 구워낸다
(버터나 잼 바나나 먹음)
- ③ 얇게 크게 밀어 튀겨낸다 (기름 pan에)
~~부~~ 시나몬가루랑 설탕 섞고 앞뒤 튀려 먹는다

Buruelos
(부뉴엘로스)