

# Homemade Flour Tortillas

<b>PREP TIME</b>	20 mins
<b>COOK TIME</b>	15 mins
<b>REST</b>	30 mins
<b>TOTAL TIME</b>	65 mins
<b>SERVINGS</b>	8 tortillas

## Ingredients

- 2 cups all-purpose flour
- 3/4 teaspoon salt
- 3 tablespoons unsalted butter, vegetable shortening, or vegetable oil, at room temperature
- 1/2 cup plus 1 tablespoon water

## Method

### 1. Mix the dough:

You can mix the dough by hand or in a stand mixer. I've provided instructions for both methods below. Choose the one that works best for you.

- **To mix the dough by hand:** In a bowl, stir the flour and salt until blended. Add the shortening, butter, or oil and mix with your fingers until the fat is incorporated in small bits. Add the water and mix with your hands until blended. If the dough seems stiff and dry, add a little more water, 1 tablespoon at a time. On a lightly floured work surface, knead for a few minutes, or until the dough is smooth.
- **To mix the dough with a stand mixer:** In the bowl of a stand mixer fitted with the paddle attachment, mix the flour and salt on low speed. If using shortening or butter, add it in pieces to the flour and mix on low speed until it is blended. If using oil, stream it into the flour until blended.

With the mixer on low speed, slowly stream in the hot water, mixing until it forms a dough. If the dough seems stiff and dry, add a little more water, 1 tablespoon at a time. Turn the mixer to medium-low and mix for about 2 minutes, or until the dough is smooth and supple.

2. Roughly form the tortillas:

Sprinkle a large plate or small baking sheet with flour. On a lightly floured work surface, roll the dough into a cylinder about 6-8 inches long. Cut it into four equal pieces and cut each piece in half, to make eight pieces that are all about the same size.

Roll the pieces into balls and flatten them into disks. You aren't rolling them out just yet. Just getting the basic shape in place. They need to rest before the final roll. Place them on the plate, cover with plastic wrap, and allow to rest at room temperature for 30 minutes.

3. Roll the tortillas:

Lightly flour the work surface and the rolling pin. Start from the center of each disk and roll outward from the center towards the edge and then back towards you. Turn the disk 45 degrees and repeat. Keep rolling back and forth, turning, and flipping the circle of dough over from time to time, until the tortilla is about 7-inches in diameter.

Continue to roll the tortillas, stacking them between layers of parchment or waxed paper until they are all rolled. Let rest while you heat the pan.

4. Cook the tortillas:

Heat a cast iron pan, griddle, or another skillet over medium heat until hot. Line a plate with a clean dishtowel or napkin.

Place one tortilla on the hot pan and cook for about 30 seconds. Air bubbles will appear on the surface and they should have light brown spots on the bottom. Adjust the heat – you may need to lower it – so the tortillas cook gently without burning.

Turn them over and cook for another 20 to 30 seconds on the other side. The tortilla should look puffed up and opaque. If the tortilla needs a little longer, flip for a third time and cook an additional 10 or 12 seconds.

When finished with a tortilla, place it on the dishtowel-lined plate and cover it.

Continue to cook, stack, and cover the remaining tortillas. (No need to sandwich cooked tortillas between layers of paper.)

5. Steam the tortillas:

If you are eating them right away, wrap them in a cloth napkin and let them steam for 5 to 10 minutes.

If you are planning to store them to reheat later, turn a plastic zip-top bag inside out. Place the hot stack of tortillas in the bag, close the bag without sealing it, and let cool.

When cool, remove the tortillas, turn the bag right side out, and slip the stack inside the bag and seal it. The droplets of steam will now be on the outside of the bag and you can pat them dry with a dishtowel.

6. Store the tortillas:

Store the well-sealed bag in the refrigerator for up to four days, or freeze for up to two months.

7. Reheat the tortillas:

Just before serving, heat a skillet or griddle over medium heat. Place each tortilla on the hot pan, and cook for 10 to 12 seconds on each side, or until hot. You can also reheat them in a microwave for 15 to 20 seconds.