

Flour Tortillas

Makes: 8 tortillas

Preparation time: 15 minutes

Recipe source: www.tasteofhome.com

Cooking time: 15 minutes

Ingredients:

2 cups plain flour

1/2 teaspoon salt

3/4 cup water

3 tablespoons olive oil

What to do:

1. In a large bowl, combine flour and salt.
2. Stir in water and oil.
3. Turn onto a floured surface; knead 10-12 times, adding a little flour or water if needed to achieve a smooth dough.
4. Let rest for 10 minutes.
5. Divide dough into eight portions.
6. On a lightly floured surface, roll (or flatten) each portion into a circle, making it as thin as possible.
7. In a frypan coated with a little oil, cook tortillas over medium heat for 1 minute on each side or until lightly browned.
8. Keep warm.