Homemade Flour Tortillas

Soft, tender tortillas made with simple pantry ingredients. Roll them thin, cook them quickly and keep them tucked under a towel.

MAKES 8 LARGE OR 10-12 SMALL • REST 20-30 MIN

INGREDIENTS



3 cups all-purpose flour

1 tsp salt

1 tsp baking powder

⅓ cup avocado oil, olive oil or melted butter

1 cup warm water

FOR SOFTER TORTILLAS

Choose melted butter or avocado oil, and make sure the water is warm.

METHOD

01 **Make the dough.** Whisk the flour, salt and baking powder together in a bowl. Add the oil or melted butter and warm water; mix until a soft dough forms.

02 **Knead.** Knead for **2-3 minutes**, until smooth. If sticky, add a little flour; if dry, add a splash of warm water.

03 **Rest.** Cover and let the dough rest for **20-30 minutes** so it is easier to roll.

04 **Divide.** Divide into **8 pieces for large tortillas** or **10-12 for smaller taco-size tortillas**. Roll each into a ball.

05 **Roll thin.** On a lightly floured surface, roll each ball very thin. The circles do not need to be perfect.

06 **Cook.** Heat a dry skillet or cast iron pan over **medium-high heat**. Cook each tortilla for **30-60 seconds** on the first side, then flip and cook for **30-45 seconds**. Look for light brown spots while the tortilla stays soft.

07 **Keep soft.** Stack the cooked tortillas under a clean towel while you finish the rest.

BEST TIPS

- Rest the dough before rolling.
- Roll thinner than you think.
- Avoid overcooking so they stay flexible.
- Keep covered so they steam and stay soft.

STORE & REHEAT

Refrigerate in a sealed bag for **3-4 days**.

Reheat in a skillet, or microwave wrapped in a damp paper towel.

Before you shop

For these homemade tortillas, I prefer organic all-purpose flour. Keep the same flour type and the 3-cup quantity in the original recipe.

Flour: I prefer organic flour, using the same flour type and amount listed in the recipe.

Tortillas: I look for organic tortillas and still read the ingredient list. Homemade tortillas are welcome, too.

Taco seasoning: Read the ingredient list and choose a blend without added food dyes. My Easy Taco Lasagna includes a homemade seasoning blend.

Chips and dressing: For Taco Salad, I use Late July Nacho Cheese tortilla chips, but any plain salted tortilla chip works. The recipe includes my homemade Western dressing, with avocado oil preferred and canola oil as an option. Any Western, French, or Catalina dressing also works.

Other packaged ingredients: I use uncured bacon. Jars, cans, and the freezer can help with dinner. Read labels on sauces, dressings, broth, crackers, bread, sausage, chocolate chips, and seasoning blends for added colors or flavorings you prefer to avoid.

Keep it practical: Organic is my shopping preference, and I still read the label. Start with the basic ingredients for a meal you want to make, then build from there.

Read my everyday pantry notes