



"Bake what you love and love what you bake" established 2005

Flour Tortillas – it's all about the bread – people always remember the bread!

Here is what you need:

- _____ 2 cups all-purpose flour
- _____ 1/2 teaspoon salt
- _____ 3/4 teaspoon baking powder
- _____ ¼ cup vegetable shortening
- _____ 3/4 cup of water at room temperature

Here is how you do it:

In a large bowl combine the first three ingredients. Using your fingertips, mix in shortening until it's blended well. Add in the water until the dough forms. Turn out dough on to a works surface and kneed the dough until it's smooth. Divide dough into 12 pieces. Roll each dough portion into a thin round tortilla about 6 inches in diameter. Heat a greased skillet with cooking spray at a medium setting. Please tortilla into the hot skillet cook 2 – 3 minutes on each side. Remove and repeat.

Fillings:

- ___ Chicken – Sautéed or Grilled
- ___ Ground Beef – Bake in oven then remove from oven, add seasoning, stir reheat in microwave – less messy
- ___ Beans – Black preferred – Chop onions and peppers add garlic, salt and pepper sauté this in a fry pan to make an amazing filling
- ___ Shredded Lettuce
- ___ Chopped onion
- ___ Black olives
- ___ Salsa / Hot Sauce
- ___ Sour cream
- ___ Ranch dressing
- ___ Shredded Cheddar Cheese