



“Bake what you love and love what you bake” established 2005

Flour Tortillas

Here is what you need:

2 cups all-purpose flour (remove ¼ cup add only if needed)

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 well blended. Add in the water until the dough forms. Turn out dough on to a work surface and knead the dough until it's smooth. Divide the dough into 8 pieces. Roll each dough portion into a thin round tortilla about 8 inches in diameter. Heat a greased skillet with cooking spray at a medium setting. Place a tortilla into the hot skillet. Cook 2 – 3 minutes on each side. Remove and repeat.

Quesadillas

Prep Time: 5 min.

Here's What You Need:

Large flour tortillas

Grated cheese - either mild cheddar, sharp cheddar, or Monterey Jack

Oil or cooking spray

Optional:

Sliced mushrooms, green onions, Black olives, sliced Fresh tomatoes, diced Chicken pieces to add into your quesadillas

Serve on the side: Avocado (Guacamole), sour cream and salsa on the side

Here's How You Do It:

Place a flour tortilla on a microwave safe plate or cook in a skillet or frying pan, add cheese and whatever optional ingredients you want and cover with another tortilla and microwave for 1 minute until cheese melts. Cut into 4 to 6 pieces like a pizza pie and enjoy!