

## Flour Tortillas

Deceptively easy and incredibly soft, fresh homemade tortillas can't be beat. Perfect for wraps, burritos, quesadillas and more.

Recipe from: <https://hellocanola.ca/recipes/flour-tortillas/>

2 3/4 cups all-purpose flour (875 mL)  
1 1/2 tsp baking powder (7 mL)  
1 tsp salt (5 mL)  
1/3 cup canola oil (75 mL)  
1 cup warm water (250 mL)



## INSTRUCTIONS

- Line an 8 inch (2 L) square baking dish with parchment paper and set aside.
- In a large bowl, whisk together flour, baking powder and salt. Add canola oil and mix with a fork until pea size pieces begin to form.
- Add water gradually, mixing until dough begins to come together. Transfer mixture to a lightly floured surface and knead until a smooth ball is formed. If dough is too dry or too sticky, add water or flour, 1 Tbsp at a time.
- Divide dough into 8 equal-sized pieces. Roll each piece into a ball and transfer to baking dish. Cover and let rest for 30 minutes.
- On a lightly floured work surface, roll one ball into a 9 -10 inch (23 – 25cm) circle with a rolling pin.
- Heat a 10-inch (25 cm) skillet over medium heat. Carefully transfer tortilla from work surface and cook for 1-2 minutes per side, or until speckled brown. Wrap in aluminum foil to keep warm, and continue with remaining dough balls.

Yield: 8 tortillas