

Nana's Flour Tortillas

Ingredients:

4 cups all purpose flour

1 ½ teaspoon salt

2 teaspoons baking powder

4 tablespoons lard or shortening (sometimes my grandmother used bacon grease for this)

1 ½ cup warm water

Combine dry ingredients in a mixing bowl.

- Use a fork to cut in the shortening. Or do like Nana and just use your hands.
- Make a well in the center and add water to form the dough. Do this slowly.
- Knead dough in bowl until it is smooth. Remember no stickies.
- Cover with wax paper and set aside for ten minutes.
- Form dough into small balls and flatten between palms.
- Sprinkle a little bit of flour onto a smooth surface. With rolling pin, roll each ball into a six inch circle or whatever shape yours turn into at first (this part takes lots of practice and they'll taste just as good if they turn out looking like Texas.)
**Remember to roll from the center out.
- Lift the dough and turn each time.
- Heat *comal* or iron skillet on the stove for two to three minutes. You want to make sure it's nice and hot.
- Cook tortillas on the *comal*, usually one to two minutes on each side. They should have brown speckles all over.
- Drizzle with butter, tuck in the bottom end, roll and enjoy!
- Place the remainder of the cooked tortillas in between wax paper and place in a large re-sealable plastic bag for another day.

Tortillas are great with:

1. Peanut butter and jelly
2. Honey and butter
3. Cinnamon and sugar
4. To make all kinds of burritos
5. For quesadillas
6. To make sandwiches