



Easy Homemade Flour Tortillas Recipe

Description

Ingredients

To make approximately 10-12 tortillas, youâ??ll need:

Basic Ingredients:

- **2 cups** all-purpose flour (or whole wheat flour for a healthier option)
- **1/2 teaspoon** salt
- **3 tablespoons** vegetable oil or melted butter (or lard for a traditional flavor)
- **3/4 cup** warm water (adjust as needed)

Equipment Needed

- Mixing bowl
- Rolling pin
- Flat surface (like a countertop or cutting board)
- Cast iron skillet or griddle
- Plastic wrap or a clean kitchen towel
- Measuring cups and spoons

Step-by-Step Instructions

Step 1: Prepare the Dough

1. **Combine Dry Ingredients:** In a mixing bowl, whisk together the flour and salt. This helps ensure that the salt is evenly distributed.

2. **Add Fat:** Add the vegetable oil (or melted butter) to the flour mixture. Use your fingers or a fork to work the fat into the flour until the mixture resembles coarse crumbs.
3. **Add Water:** Gradually add the warm water to the flour mixture, stirring with a spoon until the dough begins to come together. You may need to adjust the amount of water slightly; the goal is to create a soft and pliable dough.
4. **Knead the Dough:** Transfer the dough to a floured surface and knead gently for about 2-3 minutes until smooth and elastic. If the dough feels too sticky, sprinkle a little more flour as needed.
5. **Rest the Dough:** Divide the dough into equal pieces (about 10-12). Roll each piece into a ball and cover with plastic wrap or a clean kitchen towel. Let the dough rest for at least 15-30 minutes. This resting time helps relax the gluten and makes it easier to roll out.

Step 2: Roll Out the Tortillas

1. **Preheat the Skillet:** While the dough is resting, preheat a cast iron skillet or griddle over medium-high heat.
2. **Roll the Dough:** Take one ball of dough and flatten it slightly with your hands. On a lightly floured surface, use a rolling pin to roll it out into a circle, about 8-10 inches in diameter. Aim for an even thickness; it should be thin but not translucent. If the edges crack, that's okay; it adds to the homemade charm.
3. **Repeat:** Continue rolling out the remaining balls of dough. To prevent sticking, dust with flour as needed. You can stack the rolled tortillas between sheets of parchment paper to keep them from sticking together.

Step 3: Cook the Tortillas

1. **Cook One at a Time:** Place the rolled tortilla onto the preheated skillet. Cook for about 30 seconds to 1 minute, or until bubbles start to form and the bottom has light brown spots.
2. **Flip the Tortilla:** Using a spatula, flip the tortilla and cook the other side for an additional 30 seconds. The tortilla should puff up slightly, indicating that it's cooked through.
3. **Keep Warm:** Remove the cooked tortilla from the skillet and place it in a warm container or on a plate covered with a clean towel to keep it warm while you cook the rest. You can also place them in an oven set to low temperature to keep them warm.

Step 4: Serve and Enjoy

1. **Serve:** Once all the tortillas are cooked, you can use them right away in your favorite recipes such as tacos, burritos, or quesadillas.
2. **Store:** If you have leftovers, let the tortillas cool completely before storing them in an airtight container. They can be kept in the refrigerator for up to a week or frozen for up to three months.

Tips for Success

1. **Use High-Quality Flour:** The type of flour affects the texture. All-purpose flour gives a light and soft tortilla, while whole wheat flour results in a more hearty flavor.

2. **Temperature Matters:** Use warm water to help hydrate the flour and create a softer dough.
3. **Don't Overcook:** Avoid overcooking the tortillas, as they can become tough. Cook just until lightly browned and tender.
4. **Resting is Key:** Allowing the dough to rest is crucial for achieving a nice elasticity, making it easier to roll out.
5. **Experiment with Flavors:** Feel free to add spices or herbs like oregano, garlic powder, or chili powder to the dough for added flavor.

Variations

1. **Herbed Tortillas:** Add dried herbs, such as oregano or cilantro, to the dough for a fragrant twist.
2. **Spicy Tortillas:** Mix in a teaspoon of cayenne pepper or chili powder for a bit of heat.
3. **Cornmeal Tortillas:** Combine cornmeal with all-purpose flour to create a slightly different texture and flavor.
4. **Whole Wheat Tortillas:** Substitute whole wheat flour for all-purpose flour for a healthier option with added fiber.

Serving Suggestions

- **Tacos:** Fill with your choice of protein, such as grilled chicken, beef, or beans, along with fresh veggies and toppings.
- **Quesadillas:** Stuff them with cheese, vegetables, and meats, cooking on a skillet until the cheese is melted and tortillas are crispy.
- **Wraps:** Use them to wrap up your favorite fillings for a delicious lunch option.
- **Snacks:** Brush with olive oil, sprinkle with salt, and bake for homemade tortilla chips.

Category

1. Grandma Recipes

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