

# FLOUR TORTILLAS



8-10 tortillas



1 hour

## INGREDIENTS

- 2.5 cups all-purpose flour
- 1 tsp salt
- 1/4 tsp baking powder
- 1/4 cup melted butter
- 1/4 cup bacon fat
- 3/4 cup warm water

Here are some creative tortilla ideas to try:

1. Herbed Tortillas: Add finely chopped fresh herbs like cilantro or chives to the dough for extra flavor.
2. Whole Wheat Tortillas: Use whole wheat flour instead of all-purpose for a nuttier taste and more fiber.
3. Spicy Tortillas: Mix in cayenne pepper or chili powder for a spicy kick, perfect for tacos or wraps.
4. Cheesy Tortillas: Incorporate shredded cheese into the dough for a cheesy twist that complements any filling.

## DIRECTIONS

1. Combine flour, salt, and baking powder in a large bowl.
2. Mix in butter and bacon fat until it resembles coarse crumbs.
3. Gradually add warm water until the dough forms.
4. Knead the dough for 5-7 minutes until smooth and elastic, adding flour if sticky. Cover and rest for 10 minutes.
5. Divide the dough into 8-10 balls, cover, and let rest for 15-30 minutes.
6. Roll each ball into a thin circle (8-10 inches).
7. Cook each tortilla in a hot skillet for about 30 seconds per side until bubbly and lightly browned.
8. Keep cooked tortillas warm under a towel and repeat with remaining dough.

Serve warm with creamed honey or your favorite dish.

Enjoy!