

Flour Tortillas*

What You Need

- 2 cups flour
- 1 teaspoon salt
- 1 teaspoon powdered milk (optional)
- 3 tablespoons shortening
- 1 teaspoon baking powder
- 1/4 cup lukewarm water (use more if dough is too heavy)
- Measuring and mixing utensils
- Large bowl
- Rolling pin
- Waxed paper
- Skillet
- Butter or jam

What You Do

1. Mix all ingredients together in a large bowl.
2. Form into egg-sized balls.
3. Roll out like pie crust between two sheets of lightly floured waxed paper.
4. Cook in a moderately hot skillet.
5. Serve with butter or jam.

* Recipe from Eva Martinez, Ranchos United Presbyterian Church, Ranchos de Taos, New Mexico.

