## Flour Tortillas

Makes 16 tortillas

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3 cups (384 grams) all-purpose flour
1 tsp. (6 grams) salt
1 tsp. (4 grams) baking powder
1/3 cup (80 grams) oil
1 cup (236 grams) warm water
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Mix the flour, salt and baking powder in a bowl.
Add the oil and water and mix until you have a shaggy dough.
Transfer onto a floured counter top and knead for about five minutes, until the dough is no longer sticky and is elastic.

Pat down the dough into a circle on the counter and cut it into 16 equal pieces. If you want your tortillas to be the same exact size you will have to weigh each ball.

Cover the 16 balls with a damp kitchen towel and allow them to rest for a minimum of 15 minutes or up to 2 hours.

Heat a dry skillet on medium heat.
Start rolling out your tortillas with a rolling pin, on a floured counter, one at a time. Keep the balls under the damp towel as you work so that they don't dry up.

Roll out until they are thin. Try and keep them as round as possible.
Place each rolled tortilla on the skillet and cook for a couple of minutes. Flip and finish cooking. Lower the heat if the dough is browning too much. Carefully deflate any large bubbles with your spatula so that the tortilla cooks evenly.

Place each cooked tortilla into a basket lined with a dish towel or a covered tortilla basket to keep warm. Place any left over tortillas in a sealed plastic bag.

Serve and enjoy!

