

Homemade Tortillas

3 cups flour (Makes 8 medium sized tortillas)
2 tsp. baking powder
1 tsp. salt
1/4 cup butter (room temperature)
1 cup water

Mix the flour, baking powder and salt in a bowl. Cut in the butter with a pastry cutter until mixture resembles fine crumbs. Stir in enough water to make a stiff dough. Turn onto a floured surface and knead it for 3-5 minutes or until smooth. Divide dough into 8 pieces and roll each piece out with a rolling pin as thin as possible, 1/8" to 1/16". Cook tortillas on a preheated medium hot griddle for about two or three minutes per side or until bubbled and lightly browned. Place on a plate, cover with a towel and serve warm or else put in an airtight container and store for later.