

Tortillas

Adapted from *Flatbreads & Flavors: A Baker's Atlas* by Jeffrey Alford and Naomi Duguid

2 cups unbleached bread flour

½ tsp. salt

2 tbsp. Oil (I used olive oil - recipe calls for 3 tbsp corn oil, next time I would use less)

about ½ - ¾ cups warm water

Mix dry ingredients in a large bowl. Drizzle oil over dry ingredients and mix well with a fork. Next, add warm water a little at a time until your dough is soft and not sticky. Knead the dough for a few minutes in the bowl until it forms a ball.

Divide dough into 8 pieces and with floured hands form small dough balls. Flatten with your fingers into 3 inch disks and let them rest for at least 30 minutes, cover them with a cloth or plastic wrap. Or seal in a plastic bag and refrigerate up to one week.

Heat a dry cast iron skillet to medium heat. If it is too hot the pan will smoke and the tortillas will cook too fast. Working on a lightly floured surface, pat each dough disk into a bigger flatter circle. Finish by rolling out the dough with a rolling pin. Roll them out fairly thin, to about a 7 or 8 inch circle.

Cook each tortilla individually in the hot pan. It should take 45 - 60 seconds for the first side to begin to brown. Flip to the other side. When they are done it should have lots of nice brown speckles. Keep the tortillas wrapped in a towel to keep them warm.