

HISPANIC HERITAGE MONTH

¡COOK CONMIGO!

HOMEMADE TORTILLAS



**Cooking Tools:**

- A towel
- Rolling pin
- Large mixing bowl
- Frying pan or Cast iron skillet

**Ingredients:**

- 4 cups Flour
- 1 1/2 tsp Salt
- 2 tsp Baking powder
- 2 tbsp Lard or Shortening
- Hot water

**Directions:**

1. Mix the flour, salt, and baking powder together.
2. Add the lard or shortening and mix well.
3. Pour in small amounts of hot water to create the dough and knead, repeat until the bowl is clean.
4. Transfer dough to a clean table surface and continue kneading.
5. Place dough back into the bowl and cover with a clean towel for 4 mins.
6. Form small balls from the dough and shape into a mushroom cap.
7. Roll out the dough on both sides evenly and flat.
8. Cook on medium high heat for 8-10 seconds on both sides.
9. Enjoy! Eat with your choice of cheese, proteins, or salsas.