

Tortillas in a Bag

Makes four tortillas

1-qt storage bag
1 1/2 c flour
1 t baking powder
3 T shortening
1/2 c hot tap water
1/4 t salt (or to taste)

1. Place flour, salt and baking powder in bag. Close and shake just a few shakes to mix.
2. Add shortening and reclose the bag. Work bag with hands until the mixture looks crumbly and there are no large pieces of shortening visible.
3. Open the bag, and add the hot tap water. Knead in the bag until the dough is one large piece and the sides of the bag come clean.
4. Take the dough out of the bag, and divide into four pieces. Put the pieces of dough on the table, and lay the bag on top of them. Let the dough rest for 15 minutes.



5. After resting time, roll or pat the dough into eight- to 10-inch circles. If dough is too sticky you may add a little more flour.



6. Place the circles on a griddle or frying pan heated to medium or medium high, and cook until dark brown spots appear. Turn and cook on the other side until brown.

