

Tortillas

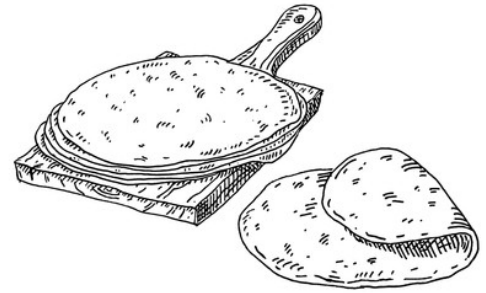
2 cups flour

1 Tbsp baking powder

1 ½ teaspoons salt

¾ cup warm water (you might need a little more)

2 Tbsp vegetable oil



Mix the dry ingredients in a bowl. Stir. Add the oil to the warm water and pour them over the dry ingredients; stir until a ball of dough forms. Heat a griddle to a medium high heat. Pinch off about a golf ball-size wad of dough. On a floured surface, roll the dough into a flat tortilla. Place the tortilla on the griddle until it puffs up (about 25 seconds). Flip the tortilla over and cook the other side about 25 seconds.