



# Flour Tortillas

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Surprisingly easy (and quick) to make at home, these flour tortillas are tender, flaky, and slightly chewy. Let's just say they'll forever ruin you for store-bought. While flour tortillas are traditionally made with lard, refined coconut oil works well, too (and makes these vegan). The bread flour makes the tortillas both easy to roll out and strong enough to be folded around your favorite fillings without tearing.

*This recipe comes from our cookbook, the Big Book of Bread. Order it now!*



PREP

25 mins

TOTAL

1 hr

YIELD

eight 8"  
tortillas

## Ingredients

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- 2 1/2 cups (300g) King Arthur Unbleached Bread Flour
- 1/2 teaspoon table salt
- 4 tablespoons (57g) lard or solid refined coconut oil
- 3/4 cup (170g) water, warm (110°F)

\*For best results, measure ingredients by weight.

## Instructions

- ① Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess.
- ② In a medium bowl, combine the flour and salt. Using your hands, work in the lard or coconut oil until no visible pieces of fat remain. Add the water, mixing to form a shaggy mass. Turn it out onto a lightly floured surface and knead until a smooth, cohesive, slightly tacky dough forms, 3 to 5 minutes. Divide the dough into 8 pieces (about 65g each). Gently shape each piece into a round, cover, and let rest for 30 minutes.
- ③ Meanwhile, preheat a 10" to 12" nonstick or cast iron skillet over medium heat until a few water drops flicked on the surface sizzle and almost immediately evaporate.
- ④ On a lightly floured surface, roll one piece of dough out into an 8" round (leave the other pieces covered). Using a pastry brush, lightly brush off any excess flour.
- ⑤ Cook the tortilla until bubbles form on the top and some light brown spots begin to form on the bottom, about 30 seconds. Flip and cook for 30 seconds on the second side (begin rolling the second tortilla while the first cooks). The tortilla will puff, and the bottom will be leopard-spotted. Wrap the cooked tortilla in a clean dry kitchen towel, stacking them as you go, so that they stay warm and pliable until ready to serve.
- ⑥ Let any leftover flour tortillas cool completely before wrapping and refrigerating. Reheat tortillas on a preheated nonstick or cast iron skillet until warmed through, about 20 seconds per side. Alternatively, wrap tortillas in a clean kitchen towel and heat in the microwave in 5-second increments.

We're here to help. King Arthur Baker's Hotline: (855) 371 2253