



# Soft Flour Tortillas

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 2 cups all-purpose flour
- 1.5 teaspoons baking powder
- 1 teaspoon salt
- 2 teaspoons vegetable oil
- 3/4 cup warm/hot milk

## Instructions

1. Mix flour, baking powder, and salt together.
2. Add the oil and warm milk.
3. Knead for 2 minutes. The dough should be firm and elastic.
4. Cover dough in a bowl and let it rest for 20 minutes.
5. Separate into 8 equal pieces and roll out the tortilla until very thin.
6. Heat oil in pan and cook until it starts bubbling.