Perfect Flour Tortillas/Flatbread

NIBBLEDISH CONTRIBUTOR

Ingredients

½ teaspoon dry active yeast

½ teaspoon sugar

2 cups Flour

1 ½ teaspoons baking powder

½ teaspoon salt

2/3 cups warm water

Instructions

The yeast makes the dough form a more fluffy crust and less sticky (i.e., easier to roll). It’s not totally necessary and your tortillas will come out very good without it. But they’ll just be damn near perfect instead of practically perfect. So if you want to save yourself a trip to the grocery, feel free to omit the yeast and sugar.

Mix all ingredients well and kneed for 1 to 2 minutes. Allow to rest, covered, for 15-20 minutes. Then cut the dough in half, then cut each half into 6 equal pieces. Roll into a ball and flatten to 2-3mm (very thin!). Heat a cast iron skillet on medium high for 2 minutes, then reduce the heat to low. cook each disk for 1 to 2 minutes on each side. Store in a covered container.