Tortillas

Ingredients:

3 cups all-purpose flour

1 teaspoon salt

1 teaspoon baking powder

1 cup warm water

1/3 cup oil (vegetable oil, extra virgin etc)

1. Combine flour, salt and baking powder in a medium sized bowl until well-combined.
2. Make a well in the centre of the dry ingredients and add the oil and water. Stir until well incorporated and a shaggy dough is formed.
3. Turn dough onto a lightly floured work surface, knead for 1-2 minutes until nice and smooth.
4. Divide into 16 equal portions, form into balls and allow to rest covered for at least 15 minutes.
5. After resting roll out each dough piece into a circle. Place onto a hot pan and allow to cook for 45 seconds to one minute on one side, then flip and cook for 15-20 seconds.
6. Stack in covered container or zippered bag to keep them soft.