

## GLUTEN-FREE, CORN-FREE, RICE-FREE FLOUR TORTILLAS



### Ingredients |

- 2 cups Manini's Gluten Free Multi-Purpose Flour
- 1/2 teaspoons baking powder
- 1 teaspoon salt
- 2 teaspoons oil, preferably extra-light tasting olive oil
- 3/4 cup warm water

### Directions |

Mix together the Multi-Purpose Flour, baking powder, salt, and oil.

Slowly add the warm water.

Stir until a loose, sticky ball is formed.

Knead for 2 minutes on a floured surface. Dough should be firm and soft.

Place dough in a bowl and cover with a damp cloth or plastic wrap for 20 minutes.

After the dough has rested, break off eight sections, roll them into balls in your hands, place on a plate not touching and cover with a damp cloth or plastic wrap for 10 minutes. It's important to let the dough rest, otherwise it will become elastic and won't roll out into a proper thickness and shape.

After the dough has rested again, one at a time place a dough ball on a surface floured with additional mix, pat it into a 4-inch circle, and then roll with a rolling pin from the center outward until it's thin and about 8 inches in diameter. If you make pie crusts, this will come to you easily. Don't over-work the dough, or it will become stiff. Keep rolled-out tortillas covered until ready to cook.

In a dry iron skillet or comal heated on high, cook the tortillas about 30 seconds on each side. It should start to puff up a bit when done.

Keep cooked tortillas covered, wrapped in a napkin until ready to eat. Makes 8 tortillas

Can be reheated in a dry iron skillet, over your gas-burner flame or wrapped in foil in the oven.

While you probably won't have leftovers, you could store them in the fridge, tightly wrapped in foil or plastic for a day or so.