

## Commercial Recipe:

**Recommended Usage:** 7.5% based on flour in recipes.

### Ingredients

3 cups all-purpose flour  
2 tablespoons Tortilla Base  
4 tablespoons shortening or neutral oil  
1 cup warm water

### Instructions

#### 1. Mix the dough

In a bowl, combine the flour and tortilla base. Add shortening or oil, and mix until crumbly. Gradually add warm water, mixing until a soft, cohesive dough forms. Knead on a lightly floured surface for 2-3 minutes, until the dough is smooth and elastic.

#### 2. Rest

Cover and let rest for 20-30 minutes at room temperature.

#### 3. Divide and roll

Divide dough into 10 to 12 equal pieces depending on desired size. For standard 8" tortillas, aim for dough ball about 1¾ to 2 inches in diameter (roughly the size of a golf ball or a bit larger). Let dough balls rest 5-10 minutes before rolling them into a thin 7-8 inch circle on a floured surface.

#### 4. Cook

Preheat a dry skillet over medium-high heat. Cook each tortilla for 30-45 seconds per side, until puffed with light brown spots.

#### 5. Keep warm

Stack cooked tortillas in a clean towel to keep warm and soft.

### Tips

Use shortening for softer tortillas; oil for a slightly firmer bite  
Add water gradually — different flours absorb differently  
Store cooked tortillas in a sealed bag at room temp for 1-2 days or freeze for longer storage



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