


TORTILLA IN A BAG



Ingredients

- 1/2 teaspoon baking powder
- 1 teaspoon salt
- 3 tablespoons shortening
- 1 1/2 cups all-purpose flour
- 1/2 cup hot water (125-130 °F)
- 1 gallon size Ziploc bags

Directions

- Combine the flour, salt, and baking powder in the gallon-sized baggie. Close the bag and shake to mix.
 - Add shortening to the bag and close it. Work the mixture together with your fingers until it's crumbly and there are no large pieces of shortening visible.
 - Carefully add the hot water to the bag. Close the bag and mix with your fingers until the ingredients form soft dough that pulls away from the sides of the bag.
 - Turn the dough out onto a lightly floured surface. Divide the dough into 4 equal pieces and shape into balls. Cover them with plastic wrap and let them rest for 15 minutes.
 - Roll or pat the dough into 8 or 10-inch circles.
 - Heat up a frying pan to medium heat. Place each circle on the frying pan until dark spots appear. Flip the tortilla over and cook the other side.
 - Enjoy!
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Serves 4
people!