




Corn Tortillas

 May 2, 2023

Amy LaBelle's Corn Tortillas

Ingredients

Corn Tortillas

Recipe

Flour Tortillas

3 cups masarepa or corn flour

1 tsp. baking powder

1 tsp. salt

1 cup hot water

1/3 cup vegetable oil, shortening or lard

Instructions

In a large bowl, combine flour, baking powder and salt. Whisk briefly to combine. Add vegetable oil; stir until the mixture resembles coarse crumbs. Pour in warm water; stir to combine. Knead briefly with well-floured hands until mixture comes together into a craggy dough. Transfer dough from the mixing bowl to a well-floured work surface. Divide into 16 roughly equal portions. Roll out each portion into a ball; flatten slightly with the palm of your hand. Cover flattened balls of dough with a clean kitchen towel; let rest for 15 minutes to an hour. Warm a heavy-bottomed skillet over medium-high heat. Lightly flour your worksurface and rolling pin; roll each dough ball into a circle (about 6" in diameter). Avoid stacking rolled tortillas on top of one another to prevent sticking. Instead, use a lightly floured sheet of parchment paper between each tortilla. Transfer tortillas one at a time to the hot skillet. Cook for about 1 minute, until small bubbles form on the top and brown spots form on the bottom. If it takes much longer than a minute to see golden brown spots on the bottom, slightly increase the heat. If the tortilla browns too much or too quickly, reduce the heat. Flip and cook the other side for about 30 seconds. Remove from the pan and stack cooked tortillas. Loosely wrap in a clean kitchen towel; this will keep them soft, pliable and warm. Serve immediately or allow to cool for later use. Tortillas can be stored for 2 - 3 days in the fridge in a plastic resealable bag. Before serving, wrap tortillas in a slightly-damp paper towel and microwave for 15 - 30 seconds. Tortillas can also be frozen for 2 - 3 months. To freeze, separate tortillas with sheets of parchment or wax paper and store in a zip-top freezer bag.

