**Flour Tortillas**

2 cups all-purpose flour

1 tsp. baking powder

½ tsp. salt

2 tbsp. shortening

½ cup warm water

Two 9” circles of parchment paper

1. In a medium bowl, combine flour, baking powder, and salt. Using a pastry blender, cut in shortening until mixture is combined.

2. Gradually add the warm water, combining until dough can be formed into a ball (YOU MAY NOT NEED THE ENTIRE ½ CUP OR YOU MAY NEED MORE!). Knead dough 20 times; cover and let stand for 15 minutes.

3. Divide dough into 8 pieces. Dust with flour and place between parchment paper circles, one at a time. Using a rolling pin, flatten into an 8” circle. Carefully remove from paper and stack together with paper between each one.

4. Place tortillas, one at a time, on a medium-high ungreased skillet. Cook tortilla for about 30 seconds or until puffy. Turn and cook about 30 seconds more, until edges curl slightly.