

Whole Grain Flour Tortillas

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I tried this Whole Wheat Flour Tortillas recipe that I found in the Nutrimill booklet. Our daughter, Ruth, creates them frequently. Taco Tuesday, ya know! Se Senor!

- 3-4 cups pastry, Kamut, wheat, spelt ~ most any flour with gluten will do!
- 1 t salt
- 1/3 cup oil
- 1 cup warm water

In your Bosch Bowl with batter whips, mix dry ingredients. The Slicer/Shredder with its own dough hook, is another excellent tool! Add all wet ingredients in a slow, steady stream. Mix and knead for 1-2 minutes; adding more water or flour, as needed, to produce a smooth dough. Form into 12-18 balls. Cover and rest 30 minutes. Press in tortilla press. Bake on a griddle.