



Tortillas

Ingredients

- 2 tazas de harina de maíz MASECA®
- 1 ½ tazas de agua

Preparation

1. Combine 2 cups of MASECA® corn flour with 1 ½ cups of water.
2. Using your hands, knead thoroughly for 2 minutes until you form a soft dough. If dough feels dry, add teaspoons of water (one by one).
3. Divide dough into 19 equal balls of approximately 1 ounce each. Cover with a damp cloth to keep dough soft and moist.
4. Line a tortilla press with 2 sheets of thick plastic wrap. Place each ball between the two sheets of plastic and press until each tortilla measures 5 inches in diameter.
5. Heat skillet or griddle on medium-high heat. Carefully peel off tortilla from plastic wrap. Cook each tortilla for 30 seconds on each side, turning the tortilla 3 times. Cover tortillas with a cloth napkin to keep them soft and warm.