

Flat Bread Tortillas

Ingredients

2 cups plain flour
1 ½ tsp baking powder
1 teaspoon salt
2 teaspoons vegetable oil
¾ cups warm milk

Method

Mix together flour, baking soda, salt and oil. Slowly add warm milk. Stir until loose sticky ball forms and knead for 2 minutes. Place back in bowl and cover with tea towel to rest (about 20 min.). Break into 8 balls. Roll in hands to make smooth. Sprinkle table top with flour then roll balls into circles approx. ¼ - ½ cm thick. Pat off excess flour and dry fry for approx. 1 minute per side. Allow to cool slightly then cut into 4 pieces. Place on serving platter and cover with clean towel until ready to serve.