

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 minutes).

Break into 8 balls.

Roll in hands to make smooth.

Sprinkle table top with flour then roll balls into circles approx ¼ to 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.