

Corn Tortillas

Ingredients:

2 c. masa harina
1 1/4 c. warm water

Preparation:

Mix masa flour with enough warm water to make dough hold together well.

Using your hands, shape dough into a smooth ball.

Divide dough into 12 equal pieces, then roll each into a ball.

Use 2 cloths which have been dipped in water and wrung dry.

Flatten a ball of dough slightly and place between the cloths.

Roll with rolling pin until cake is about 6 inches in diameter.

Carefully pull back cloths, trim tortilla to a round shape, and sandwich it between 2 squares of waxed paper.

Peel off top piece of waxed paper carefully.

Turn over tortilla, paper side up, onto a preheated, ungreased medium-hot griddle, or into a heavy frying pan over medium heat.

As tortilla becomes warm, you will be able to peel off remaining paper.

Bake for about 1 1/2 to 2 minutes, turning frequently, until tortilla looks dry.

Makes 1 dozen