

Easy Flour Tortillas

Easy homemade flour tortillas better than your favorite Mexican restaurant and way better than store-bought! Perfect for burritos, quesadillas and tacos!



Prep Time	Cook Time	RESTING TIME	Total Time
15 mins	10 mins	30 mins	55 mins



4.68 from 83 votes

Course: Side Cuisine: Mexican Servings: 8 10-inch tortillas
Calories: 140kcal Author: Isabel Eats

Ingredients

- 2 cups all-purpose flour (or whole wheat flour)
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2 tablespoons oil (olive oil, avocado oil or canola oil)
- 3/4 cup warm water

Instructions

Hand Mixing Instructions

1. In a large mixing bowl, add flour, baking powder and salt. Stir with a fork to combine.
2. Add oil and water and stir to combine until a dough forms.
3. Transfer the dough onto a well-floured work surface and knead for about 5 minutes (or 15 minutes if using whole wheat flour), until the dough is smooth and elastic. If the dough becomes too sticky to work with during the kneading process, add in a little more flour. The final dough should be tacky, but not so much that it completely sticks to your fingers and hands.
4. Roll the dough into a ball, cover it with a clean kitchen towel and let it rest for 30 minutes (or up to 2 hours).
5. Divide the dough into 8 separate pieces and roll each piece into a ball.
6. On a lightly floured surface, roll each dough ball into an 8 to 10-inch circle. (While you're rolling out each ball, you can place the rolled tortillas on top of a clean kitchen towel or lightly-floured parchment paper.)
7. Heat a large nonstick skillet or griddle over medium-high heat. Place a tortilla on the skillet and cook for 30-45 seconds, or until small bubbles start to form. Flip it over with your hands or a spatula and cook for another 30-45 seconds.
8. Remove from the skillet and place it in a **tortilla warmer**. If you don't have a tortilla warmer, I recommend wrapping the tortillas in a kitchen towel and then placing them inside a large zip-top plastic bag. Serve immediately.

Stand Mixer Instructions

1. In the bowl of a stand mixer, add flour, baking powder and salt. Mix for a few seconds on low using the dough hook attachment.
2. Turn the mixer on medium speed and while it's running, add the oil and water. Mix for 1 to 2 minutes until a dough forms. You may need to stop the mixer and scrape the sides of the bowl to incorporate all the flour.
3. Lower the speed to low speed and mix for 2 to 3 minutes (or 6-8 minutes if using whole wheat flour), until the dough is smooth and elastic. If the dough is too sticky, add in a little flour until the dough is tacky to the touch, but not sticking to your fingers and hands.
4. Transfer the dough onto a well-floured work surface and knead for about 5 minutes, until the dough is smooth and elastic. If the dough becomes too sticky to work with during the kneading process, add in a little more flour. The final dough should be tacky, but not so much that it completely sticks to your fingers and hands.
5. Roll the dough into a ball, cover it with a clean kitchen towel and let it rest for 30 minutes (or up to 2 hours).
6. Divide the dough into 8 separate pieces and roll each piece into a ball.
7. On a lightly floured surface, roll each dough ball into an 8 to 10-inch circle. (While you're rolling out each ball, you can place the rolled tortillas on top of a clean kitchen towel or lightly-floured parchment paper.)
8. Heat a large nonstick skillet or griddle over medium-high heat. Place a tortilla on the skillet and cook for 30-45 seconds, or until small bubbles start to form. Flip it over with your hands or a spatula and cook for another 30-45 seconds.
9. Remove from the skillet and place it in a **tortilla warmer**. If you don't have a tortilla warmer, I recommend wrapping the tortillas in a kitchen towel and then placing them inside a large zip-top plastic bag. Serve immediately.

Notes

Tortillas can be stored in the fridge in a gallon-sized plastic zip-top bag for 7-10 days.

Tortillas can be frozen for 3-4 months for longer storage. To freeze, place a sheet of parchment paper in between each stacked tortilla. Place the stack in a gallon-sized plastic zip-top bag and freeze.

No air bubbles? If your tortillas don't form any air pockets or bubbles after 45 seconds to 1 minute, try turning up the heat a little a little bit and see if that helps.

Don't have a rolling pin? That's okay! You can use a wine bottle or other similar-sized object you have. Just make sure to clean the surface well and dust it in flour.

Nutrition

Serving: 1 tortilla | Calories: 140kcal | Carbohydrates: 22g | Protein: 3g | Fat: 4g | Saturated Fat: 0g | Polyunsaturated Fat: 0g | Monounsaturated Fat: 2g | Trans Fat: 0g | Cholesterol: 0mg | Sodium: 206mg | Potassium: 0mg | Fiber: 1g | Sugar: 0g | Vitamin A: 0IU | Vitamin C: 0mg | Calcium: 340mg | Iron: 0mg