



# Tortillas

## Ingredients

- 2 cups flour
- 1/2 stick butter
- 3/4 tsp salt
- water

## Directions

Combine flour, butter and salt in a cuisinart. (If you don't have a cuisinart just mix together in a large bowl.) Turn cuisinart on just to mix a bit. Then add water until a crumbly dough forms. Shape into 7 egg-sized balls. My mom let's them sit about 20 minutes, but George rolls them out immediately. Roll them out as thin as you can and then place on a hot, dry skillet. They should puff up a bit. You know they are done when they have beautiful brown spots. (Sometimes the first ones don't brown as much.) Flip them after about 30-45 seconds.

Eat while warm. They are incredible with a dab of butter!

Feel free to double the recipe if needed.