



# Flour Tortillas

Make your own gluten-free flour tortillas to use for tacos, burritos, and wraps. Made with Pamela's [Pizza Crust Mix](#).

**Yield:** 7 to 8 tortillas

## Ingredients

- 2 cups [Pamela's Pizza Crust Mix](#)
- 2-1/4 tsp or 7 grams active dry yeast
- 1/3 cup vegetable or palm shortening
- 1/4 tsp salt
- 1 cup very warm water (110° optimum)

## Directions

**MIXING:** Using a stand mixer with paddle attachment or mixing by hand, combine all ingredients and mix for 15 to 30 seconds. Cook dough immediately. Do not let rise or proof.

**FORMING:** Cut parchment into rounds slightly smaller than skillet diameter. Scoop out 1/3 cup dough, round into disk with lightly oiled hands. Roll dough very thin between two pieces of parchment rounds.

**COOKING:** Heat large skillet on medium heat. Carefully remove top parchment. Flip parchment with dough side down onto skillet. Cook for 1 to 2 minutes. As tortilla cooks, remove top parchment. Flip tortilla to cook second side. Let cool and wrap in plastic wrap immediately to keep from drying out.

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