

## Featured Recipe

### Flour Tortillas

#### Ingredients:

- 2 cups Jules Gluten Free™ All Purpose Flour
- 4 Tbs. shortening or butter (Earth Balance® Shortening Sticks)
- 3/4 tsp. sea salt
- 2/3- 1 cup very warm water



#### Directions:

Combine the flour, salt and shortening in a food processor, pulsing until it is evenly distributed and is a fine meal consistency. Turning the food processor back on, slowly pour the water through the feeding tube until the dough forms a nice ball. You may need slightly more or less water to achieve this consistency.

Divide and pat the dough into 8 equal-sized discs. Set aside on a plate and wrap in clear plastic wrap. Let sit for approximately 30 minutes. Meanwhile, prepare your filling for fajitas, burritos, sandwiches, or whatever you prefer.

After 30 minutes, preheat a griddle or large skillet to medium-high heat (do not oil the surface). Roll each disc individually on a clean surface or pastry mat lightly dusted with Jules Gluten Free™ All Purpose Flour. This dough is capable of being rolled extremely thinly without breaking, but keep it a bit thicker to prevent the edges from crisping and cracking when cooking the tortillas. Imagine the thickness of a traditional flour tortilla and roll to that thickness, but no more. Roll in different directions to make the tortillas round. If you are unsatisfied with the roundness of your tortillas, you can always lay a paper plate gently on top and cut a circle around to form even edges.

Lift each tortilla gently using your rolling pin or a spatula to transfer the tortillas one at a time to the hot cooking surface. Only cook the tortillas for a very short time, so watch for when the tortilla starts to bubble with air, then flip to the other side to cook for a few seconds only - cook less than you would think you need. It doesn't hurt to overcook the tortillas slightly, but the edges will become crispy and make rolling a bit more challenging.

When done, place tortillas on a towel-lined plate and wrap each in layers of the towel until ready to serve; if serving much later, layer between pieces of wax paper and seal the tortillas in the towel inside a zip-top bag once cooled. To reheat later, leave the tortillas in the towel and microwave briefly on medium-low heat.

Makes 8 tortillas.