

*Making it delicious*

# CORN TORTILLAS



## Ingredients

- 2 cups masa harina (masa flour)
- 1 1/2 cups water
- 1/2 tsp. salt

Sweet version:

- 2 cups masa harina
- 1 1/2 cups water
- 1/2 tsp. salt
- 1 Tbsp. sugar
- 1 Tbsp. cinnamon



## Instructions

- In a mixing bowl, mix the masa harina and salt. Mix in the water a little at a time, until it becomes a smooth, firm, springy dough. If the dough is too wet, sprinkle on a little more flour, and if it is too dry add a little more water.
- Cut the dough into 16 pieces and roll each piece into a ball. Alternatively, you can scoop 2 oz. portions with a cookie scoop.
- To form the tortillas: Cut off the top and cut open the sides of a ziplock bag, then place a ball of dough between the pieces. Using a pan or plate with a flat bottom at least 5" wide, press down on the dough ball until it makes a 4-5" circle.
- To cook: Use a nonstick pan (or grease a pan) over medium heat. Remove the flattened dough from the plastic, and lay it on the hot pan. Cook for 40-60 seconds on each side, until dry with some browned spots. The finished tortillas should be flexible but cooked through. They will soften more as they sit in a stack.
- For the sweet version: Add the sugar and cinnamon to the dough and follow the instructions above. Top with your choice of sweet toppings, such as peanut butter, chocolate spread, and sliced fruit.

**SERVINGS: 5 | PREP TIME: 30 MIN**