

Best Ever Homemade Flour Tortillas (Ridiculously Easy!)

By Maria Arnold

These homemade flour tortillas are soft, tender, and SO much better than store-bought! With just 5 basic ingredients, this easy flour tortilla recipe comes together quickly, by hand or with a mixer and makes perfect wraps, tacos, quesadillas, or even tortilla pizzas.

best flour tortilla recipe

easy flour tortillas

flour tortillas

flour tortillas from scratch

homemade flour tortillas

olive oil tortillas

soft flour tortillas

Mexican



PREP	COOK	TOTAL	SERVINGS
25 min	25 min	50 min	16

Nutrition (per serving)

CALORIES	PROTEIN	CARBS	FAT
125 kcal	2 g	18 g	5 g
FIBER	SODIUM		
1 g	100 mg		

Ingredients

- **3 cups** all-purpose flour
- **1 teaspoon** kosher salt (I use Morton's)
- **1 teaspoon** baking powder
- **3/4 cup** extra virgin olive oil (vegetable oil or other fairly neutral flavored oil)
- **1 cup** warm water

Instructions

****To make by hand:****

1. In a medium bowl, combine flour, salt, and baking powder. Using a sturdy silicone spatula or a sturdy wooden spoon, mix dry ingredients until well combined.
2. Make a well in the center of the dry ingredients and add the oil and water. Stir well from the bottom up, until all dry ingredients are incorporated and the dough begins to come together to form a shaggy ball.
3. Turn the dough out onto a lightly floured work surface and knead for 1-2 minutes, until smooth and no longer sticky. (Keep the surface lightly floured as you knead.)

****To make with a mixer:****

4. Combine flour, salt and baking powder in the bowl of a stand mixer. Using the dough hook, mix the dry ingredients until well combined.
5. Add oil and water while the mixer is running at medium speed. After about 1 minute, or when the mixture comes together and begins to form a ball, decrease the mixing speed to low. Continue mixing for 1 minute, or until the dough is smooth.
6. Transfer dough to a lightly floured work surface.

****Continue with both methods:****

7. Divide the dough into 16 equal portions (I use a food scale).
8. Turn one piece to coat with flour, then form it into a smooth ball by cupping it in one hand and tucking the edges underneath toward the center. Place it on the counter and flatten gently with the palm of your hand. Repeat with the remaining pieces
9. Cover flattened balls of dough with a clean kitchen towel or a piece of plastic wrap. Allow to rest for at least 15 minutes (longer is fine) before proceeding.
10. Roll each ball into a 6–7-inch circle on a lightly floured surface. Keep the work surface and rolling pin lightly floured.
11. Don't stack uncooked tortillas directly on top of each other, or they will stick together. (I like to separate my tortillas with parchment paper.)
12. Heat a large pan over medium heat.
13. Cook the tortillas one at a time for 45–60 seconds, until bubbles and golden spots appear on the surface. If browning too quickly, reduce the heat slightly. If it's taking longer than a minute to see a few pale, golden-brown spots on the underside of the tortillas, increase the heat slightly. Flip to the other side and cook for 15-20 seconds. The tortillas should be nice and soft but have a few small brown spots on the surface.

14. Remove the cooked tortillas from the pan with tongs and stack them in a covered container, an open ziplock bag, or cover them with a slightly damp kitchen towel. Stacking and covering is what will keep the tortillas soft.
15. Serve warm or allow to cool for later use. When ready to use, place a slightly damp paper towel in the bottom of a microwave-safe container (with a cover) that will hold the stacked tortillas. Microwave uncovered for 15-30 seconds (start with 15) or until warm, then keep covered to hold heat while serving.
16. Store in an airtight container or zippered bag at room temperature for 24 hours or refrigerate for up to 1 week. To freeze, separate the tortillas with parchment paper or waxed paper and place them in a zippered bag before storing in the freezer.