

# HOMEMADE CORN TORTILLAS

Maseca Brand Recipe



## **INGREDIENTS** – *makes 16 tortillas*

2 cups instant corn masa flour  
1 ¼ cups water  
¼ tsp celtic or Himalayan salt

## **TOOLS**

tortilla press  
plastic wrap

Cover both sides of the tortilla press with plastic wrap. Make sure that the inside sections of plastic on the press are smooth.

Combine the masa flour, water, and salt in a bowl and mix well. Add more water if the mixture is too dry...you want the dough to form a nice workable ball.

Once the batter is mixed well, form it into a 4 inch disc and cut the disc into 16 equal parts. Take one of the sections and use your hands to roll it into a ball (cover the remaining sections with a damp towel so the batter does not dry out).

Place the dough ball onto the prepared tortilla press. Use the lever and press the plates together. When you open the press the tortilla should be uniform. Carefully use a spatula to release the tortilla from the plastic.

Heat a nonstick pan to medium heat (no oil needed). When the pan has come to temperature, put the freshly pressed tortilla in the pan and cook for approximately 50 seconds on each side.

Repeat with the remaining dough sections.

<http://veggiegrettie.com/2011/02/23/homemade-corn-tortillas/>