



# WHITE SPELT TORTILLAS

YIELDS: 24 DEPENDING ON SIZE OF EACH TORTILLA

Traditional flour tortillas with a slight twist! Rather than your standard all purpose flour, we use our Anita's Organic White All Purpose Spelt Flour. This ancient grain is a white flour that delivers light and soft results with extra nutritional value. You can use these wraps for tacos, burritos, or wrap it up with your favourite lunch fixings!



## *Ingredients*

- 4 cups Anita's Organic White All Purpose Spelt Flour
- 1 teaspoon salt
- 2 teaspoons baking powder
- 2 tablespoons oil
- 1½ cups water

## *Instructions*

1. Whisk together the flour, salt, and baking powder in a bowl.
2. Mix the oil with your hands until incorporated. Add the water slowly, mixing between additions until the dough comes together.
3. Place on a lightly floured surface and knead a few minutes until smooth and elastic. If the dough feels dry or sticky, you can add water or flour and knead until you get that smooth, elastic texture.
4. Divide the dough into 24 equal parts and roll each into a ball.
5. Preheat a large skillet over medium-high.
6. While the skillet is heating up, use a floured rolling pin to roll each dough ball into thin, round tortillas.
7. Place rolled out dough into the hot skillet, and cooked until it begins to brown and form bubbles. Flip and cook the other side until it is also golden brown.
8. Stack each tortilla as they are finished cooking in a warmer until they are all made.
9. There are so many applications for these tortillas. You can eat them warm as tacos, burritos, or make wraps to pack in your lunch. There's no end to what you can do with these. Enjoy!

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