

Soft Vegan Flour Tortillas

Soft and flexible tortillas, perfect for tacos, fajitas, burritos, and enchiladas.

Ingredients

- 1 cup all-purpose flour
- 1 cup white wheat flour
- 1 tsp baking powder
- 1 Tbsp avocado oil
- 1 cup warm water



Instructions

1. Combine wheat flour, all-purpose flour, and baking powder in the bowl of your mixer.
2. With the dough hook attached, mix on low speed to combine well.
3. Add the avocado oil and mix on low speed for about a minute.
4. While mixing on low speed, add all of the warm water.
5. Continue mixing until the dough leaves the side of the bowl, about 2 minutes.
6. Remove the dough and divide evenly into 12 pieces.
7. Shape each piece of dough into a round ball.
8. Cover with a clean towel and allow dough to rest 15-30 minutes.
9. Preheat a cast iron skillet on medium low.
10. Dust a silicon mat or parchment paper with some flour.
11. Place a dough ball in the center and roll out thin with a rolling pin, to desired size, about 6-8 inches in diameter.
12. Carefully pick up the tortilla and place it on the hot skillet.
13. Cook until little bubbles form on the surface, 30-60 seconds, depending on thickness and heat.
14. With a spatula or tongs, turn the tortilla over and cook another 30-60 seconds.
15. Place in a tortilla warmer or dish lined with a couple paper towels.

Notes

I used King Arthur white wheat flour but feel free to use any whole grain flour.

These flour tortillas are best served fresh.

Since these do not contain any salt, please store them in the refrigerator or freeze them promptly.