



How to Make Tortilla on an Induction Cooktop

Ingredients

- A working induction cooktop
- 4 cups of corn flour (can be more or less)
- 1 tsp. salt
- 2 tsp. baking powder
- 2 tbsps. lard
- 1.5 cups of warm water
- Rolling pin
- Mixing bowl
- An induction-ready skillet



Directions

Step 1: Add the corn flour, salt, and baking powder to the bowl. Then add the lard. Rub in the lard until you get a cornmeal-like mixture. Add the water to the mixture and mix the ingredients until you have dough you can work with.

Step 2: Transfer the dough onto a lightly floured surface, and then kneed for about 10 minutes.

Step 3: Preheat my skillet over medium heat on your induction cooktop for around 2 minutes. Sprinkle some flour on your rolling pin and use it to roll out the dough balls into tortillas.

Step 4: Place the first tortilla into the hot skillet and let it cook until the top surface turns golden and bubbly. Flip it over and let the other side cook as well. Once the tortilla's ready, take it out and put it in a warmer.