TIM FARMER'S COUNTRY KITCHEN

HOMEMADE TORTILLAS

2 cups all purpose flour 1/2 teaspoon salt 1 teaspoon baking powder 1 tablespoon lard 3/4 cup water

Mix together all ingredients until dough forms. Separate into 8 small balls and roll out into thin circles. Heat thin layer of oil over medium heat in



skillet and cook 1 minute on each side. Remove and let cool. Fill with favorite burrito/taco fillings.