

Ingredients

Quantity	Measure	Ingredients
1/2	Teaspoon	Baking Powder
1	Tablespoon	Dalda (Vegetable Ghee)
2	Teacups	Flour, Maida - (American Pillsbury)
A	Pinch	Salt
	Little	Water

Method

Mix the flour and salt. Mix in the lard by hand until the mixture resembles small peas. Add the water slowly until you have a soft elastic ball. You may need to add a little more or less water, but do it slowly. You may not really need as much water as you think you do. Knead until smooth. Cover with a damp towel and then let rest 15 minutes.

Make about 7-9 equal size balls. With a rolling pin flatten and roll each ball into a flat round disk like a chapatti. Cook on a very hot cast iron skillet or tawa. No oil is necessary. Flip when bottom side is golden, the top should be bubbling slightly when ready.

Wheat Tortillas

To make wheat tortillas, use the above flour tortilla recipe and substitute wheat flour for 1/4 to 2/3 of the white flour. Wheat flour is a little tougher, so the amount used is based on your personal taste. You may substitute, all the white flour if you wish but use less than called for.