

### 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.