

LEONIS ADOBE TORTILLA RECIPE

Ingredients:

- 2 cups masa (corn flour)
- 1 1/2 cups cold water

Tools:

- A large bowl
- A tortilla press, rolling pin, or a heavy pan with a flat bottom
- A griddle or skillet (only use with an adult's help!)
- Parchment paper for shaping tortillas

Steps:

1. With clean hands, mix the masa and water in the large bowl until a smooth dough forms. If the dough is too try add more water a little bit at a time.
2. Once the dough is smooth, take a small piece to fit into your hand and roll it into a ball.
3. Use the tool of your choice to flatten the ball into a thin disc. Repeat with all the dough.
4. With an adult's help, heat the griddle or skillet to medium-high. Cook on each side for 1-2 minutes until it begins to brown.

MY RECIPE

Now it's your turn! What recipe do you like to make? Think of all the ingredients you need and the tools you use.

Recipe Name: _____

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Steps:

Tools: