

## Tortillas

*I think this is a versatile recipe that lends itself to being used in a variety of ways.*

*You can roll the dough thin for tortillas. You can also roll it a bit thicker and create wonderful wraps for sandwiches perfect for anything from lunch meat to chicken salad.*

*Never before with a gf flour mix recipe had I been able to make tortillas so pliable, so thin and so delicious.*

Makes 3 – 4 tortillas

The recipe is simple – only six ingredients, but since I think, like our family, you'll be making these often, it has very detailed instructions so you'll achieve the best results possible when preparing the tortillas.

Preheat a griddle or frying pan to a setting just before medium heat. A hot griddle is important.

Prepare your work area. You'll need parchment paper, a rolling pin and 1 – 2 tablespoons of ***Celeste's Best Gluten-Free Flour Mix*** to dust the tortilla.

Whisk together in mixing bowl:

2 cups ***Celeste's Best Gluten-Free Flour Mix (CBGFFM)***

2 teaspoons **sugar**

1½ teaspoons **konjac powder** or 1 teaspoon **xanthan gum**

1 teaspoon **sea salt**

In a 2 cup measuring cup whisk together:

¾ cup **water**

¼ cup **extra light olive oil**

Beating on medium speed, slowly pour liquid ingredients into measuring bowl.

Beat on low speed until mixture comes together in a ball — approx. 30 seconds. Add additional tablespoons of water if necessary. Dough should form a soft ball in hand without cracking much at sides when compressed. It should feel like a balloon filled with sand. This dough should be more on the moist side, than dry.

Follow the remainder of the instructions as written in cookbook.

For **Amazing Spinach Tortillas**:

Makes 10 – 12 tortillas

Begin by cooking over medium heat:

2 tablespoon **olive oil**  
4 – 5 cups packed, **finely chopped spinach leaves**  
2 **cloves of garlic**, minced (optional)

Add 1 – 2 tablespoons of water as needed until spinach is completely cooked and tender.

Meanwhile whisk together in mixing bowl:

2 cups *Celeste's Best Gluten-Free Flour Mix (CBGFFM)*  
2 teaspoons **sugar**  
1½ teaspoons **konjac powder** or 1 teaspoon **xanthan gum**  
1 teaspoon **sea salt**

In a 2 cup measuring cup whisk together:

¾ cup **water**  
¼ cup **extra light olive oil**

*\*Amount of water will vary depending on how dry your spinach is after cooking. I try to get mine as dry as possible so I'm always adding approx. 1 cup of water to the mix.*

Beating on medium speed, slowly pour liquid ingredients into measuring bowl. Beat on low speed until mixture comes together in a ball — approx. 30 seconds. Add additional tablespoons of water if necessary. Dough should form a soft ball in hand without cracking much at sides when compressed. It should feel like a balloon filled with sand. This dough should be more on the moist side, than dry.

Follow the remainder of the instructions as written in cookbook.