

# Tall Timber Tortillas

 Vegetarian, vegan

*There's nothing like eating a tortilla fresh and hot from the skillet!*

## Ingredients:

1 cup local whole wheat flour

1 cup all-purpose unbleached flour

$\frac{3}{4}$  cup lukewarm water

1 teaspoon salt

1 tablespoon olive oil

1. Knead all ingredients together until it is the texture of your earlobe, wrap in plastic, let the dough rest for a half hour.
2. Make golf-ball sized chunks of dough and cover with plastic.
3. Roll out dough balls into funky looking circles.
4. Cook rolled out tortilla on a hot oiled skillet.
5. Flip tortilla when it begins to bubble. Tortillas will cook quickly.
6. Serve with your favorite toppings, or store in a plastic bag in the fridge or freeze for later.

