

Sourdough Discard Tortillas

Ingredients:

- ½ cup sourdough starter discard, room temp
- ¼ cup olive oil, butter, or other fat of your choice, room temp
- ⅓ cup of water, room temp
- 1 ⅔ cups of all purpose flour
- ½ tsp salt

Directions:

1. In the bowl of your stand mixer, add all dry ingredients. Mix with your hand a little.
2. Make a well in the middle of your dry ingredients and pour the wet ingredients into the well.
3. Mix on medium speed for 2-4 minutes or until the dough is smooth and elastic.
4. Cover and allow the dough to rest for 30 minutes.
5. When time is up, heat your griddle or pan to 480°F or higher.
6. Separate the dough into 8-10 pieces depending on how large you want your tortillas.
7. Roll the pieces into balls then flatten into a disc one at a time (leaving the rest covered while you work). Use a rolling pin, roll out the tortillas as thin as you can.
8. Put your rolled out tortillas on the preheated griddle or skillet and allow them to bake for 1-2 minutes per side (you'll know it's time to flip when your tortillas get bubbles).
9. Serve warm.