



Corn Tortillas

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In New Mexico we use corn flour often. Don't get it mixed up with cornmeal!

Ingredients

- **2 cups fresh corn Masa flour or Maseca brand corn masa flour**
- **1 teaspoon kosher salt**
- **1 1/2 cups water**

Directions

1. In a medium sized mixing bowl, combine the corn flour and water and mix together until you form a dough. You can do this with a spoon, but I always use my hands to become familiar with the texture. After the corn flour and water are completely mixed, use your hands to form balls slightly smaller than a golf ball and set aside. It should make about 16 balls.
2. Preheat your *comal*, or cast iron skillet, until it is hot.
3. In a tortilla press, place one ball in the center of a tortilla press and press together to make one corn tortilla. I use a plastic bag cut in half leaving a seam on one side to place the corn masa ball between the plastic so it doesn't stick to the tortilla press.
4. Remove the tortilla and place on the *comal*, or skillet. Cook the first side of the tortilla for 20 to 30 seconds, then turn it over and cook for about 30 to 40 seconds more. You will know it is done because it puffs up.
5. Place the cooked tortilla in a folded kitchen towel inside a basket or bowl and prepare the next tortilla following the same steps. Stack the tortillas on top of each other to keep them warm inside the towel.

Serve warm with your favorite recipe.

Makes 16 corn tortillas.

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