

S O U R D O U G H D I S C A R D T O R T I L L A S

Ingredients:

- 2/3 cup starter (discard)
- 2 Cups flour (more for dusting)
- 2 Large Teaspoons Baking Powder
- 1/2 Teaspoon Salt
- 1/4 Cup Water



Directions:

1. Add your dry ingredients to a bowl
2. Mix in your sourdough discard until combined using a large spoon, slowly pour the water in and mix with your hands until you achieve a play doh type consistency.
3. Cover with a towel and let sit for as long as you can or overnight.
4. Form into approx 6 balls of dough and roll out using a rolling pin. You may need a little extra flour on the counter to prevent sticking.
5. Preheat cast iron skillet (or another skillet) to medium-high and place a tortilla on the skillet for approx 2 minutes each side. Watch carefully for burning. Place in a towel until ready to use.

Want cheesy flat bread? Melt 2 tablespoons butter, mix in 1 tsp garlic salt and brush onto the already cooked tortillas, sprinkle Parmesan cheese and broil for 2-4 minutes.

