



Soft Taco Shells

MAKES: 30 Tacos

INGREDIENTS:

- 3 $\frac{3}{4}$ cups of plain flour
(Or corn masa flour for gluten-free tacos)
- 2 $\frac{1}{2}$ tsp baking powder
- 1 tsp salt
- 1 $\frac{1}{4}$ cups warm water

METHOD:

1. Mix all dry ingredients together in a large bowl
2. Gradually add enough warm water to form a crumbly dough, then work the dough with your hands until it holds together
3. Tip the dough onto a clean surface and knead until smooth
4. Divide the dough into 30 even pieces and shape them into small balls
5. Cover the balls with plastic wrap and let them rest for 15 minutes
6. Flatten each dough ball with you hand, then roll it from the centre to its edges until it is 3mm thick
7. Heat the frying pan on medium to high heat
8. Add one taco at a time to the pan (no oil needed). Almost immediately, blisters should appear on the top
9. Turn the taco over and press down all over with the egg flip
10. Turn the taco again and press down on the other side until the blisters turn golden brown
11. Stack the tacos as they cook on a plate inside a plastic bag. Keep the bag closed to steam before serving

