

## Flour Tortillas



1/2 cup water  
2 tablespoons canola oil  
1 package Yumee Yumee Dreamees mix

**Heat** a non-stick skillet or griddle over medium heat.

**In a microwave-safe bowl**, heat water and oil for 30 seconds.

**In a large bowl**, pour heated water and oil into Yumee Yumee Dreamees mix. Mix well.

**Divide** dough into 6 equal portions. Using the [Rolling Mix](#) suggestion, liberally flour a silicone mat and rolling pin. Roll each portion into a 7 or 8 inch circle.

**To cook tortilla**, roll tortilla onto rolling pin. Transfer to heated griddle and gently unroll tortilla over pan. Cook for 1 1/2 minutes. Flip and cook other side for an additional 1 1/2 minutes. Repeat for remaining dough. Place cooked tortillas in a tortilla warmer as the tortillas are made. Cover and let sit 10 minutes. Serve warm.

**Cook's Note:** Keep dough covered until ready to roll out each tortilla. Uncooked tortillas may also be transferred using lightly floured large spatulas, dough lifters, or vegetable choppers.