

# The Santero's Miracle



## Making tortillas

### Introduction

Andrés' grandmother cooked several tradition meals throughout *The Santero's Miracle*.

### What you are going to do

Below is a recipe for one of the meals prepared in the book. Using math, reading, and comprehension skills follow the recipe below to create a meal.

### Before you begin

Make sure you have adult supervision.

### Instructions

#### Ingredients

- 4 cups Unbleached all purpose flour
- 2 teaspoons Salt
- 4 teaspoons Baking powder
- 2 tablespoons Vegetable shortening
- 1 1/2 cups Warm water or more if needed

In a large bowl, stir together the flour, salt and baking powder. With a pastry blender, a fork or your hands, gradually work in the lard or shortening until it is all incorporated. Add enough warm water to make a soft, but not sticky dough. Turn out onto a lightly floured board and knead for 5 minutes.

Divide the dough into 1/4 cup (3 oz) portions and form them into balls.

Roll each ball into a flat round about 6 inches in diameter and 1/8 inches thick.

Heat a large heavy skillet over medium high heat. Place the tortillas one at a time into the dry hot skillet; cook until brown on one side, then turn and brown the other side.

Remove from the skillet and keep warm in cloth towel.

