

Cassava Tortillas

Ingredients:

DRY:

1 cup Cassava flour

1/2 teaspoon fine-ground Sea Salt

WET:

3 tablespoons unrefined, Virgin Coconut Oil (liquid or solid state is fine)

1/2 cup + 2 tablespoons Warm Water (temperature matters: if you use cold water, the oil will chill and clump up)

Directions:

- Combine dry and then wet ingredients all together forming a dough
- Use a rolling pin roll the dough to make it flat.
- Use unbleached parchment paper to separate tortillas and afterwards store/freeze them
- Cook each tortilla (flip sides) on skillet or flat pan. Use low heat.
- Store each tortilla between papers and in a ziplock bag or container in the fridge.
- For tacos REHEAT tortillas on skillet before adding fillings.