

Corn Tortillas

adapted from the back of the [Maseca](#) bag
printed from [Smells Like Food in Here](#)

2 c masa harina, loosely measured

1/4 tsp salt

1 1/4 c water

Mix ingredients about 2 minutes or until a soft dough (masa) forms.

Divide dough into 16 equal balls.

I made a big ball, then divided that into four balls, and then divided each of those into four balls.

Place each ball between two sheets of parchment paper and roll out into a 5 or 6-inch round of even thickness. Peel from parchment.

Heat dry skillet over medium-high heat.

Cook each tortilla about 50 seconds per side.