

Sun-Dried Tomato Tortillas

Ingredients

1 cup unbleached flour

1/2 tsp. baking soda

1/4 tsp. salt

1/4 cup gluten flour

1/4 cup olive oil

1/4 cup sun dried tomatoes,
rehydrated

Instructions

1. Mix ingredients in food processor.
2. Add cold water until a dough ball forms.
3. Divide dough into 5-7 small balls.
4. Roll each flat with rolling pin.
5. Fry in un-greased pan for about 1 minute per side.