

## **Sour Dough Flour Tortillas**

3.5 Cups all purpose flour (I use 100% whole wheat!)

2 tsp salt (I use Pink Himalayan)

½ Cup COLD butter

1 Cup milk

1 Cup sourdough starter

Mix together dry ingredients in a bowl. Grate butter into dry ingredients and toss to integrate. (I used the food processor and pulsed until combined). In a separate bowl or container, mix together milk and sourdough starter. Pour into flour mixture then continue mixing or kneading until fully incorporated. Cover and let stand at room temperature for 8-12 hours.

Divide dough into 8-10 balls and let stand a few minutes to relax dough. Roll out into a 10 inch round or press in the tortilla press. Cook on hot griddle – 2 minutes then flip and cook the toehr side about 2 minutes.