

I'm not a robot



Total Time: 1 hour 5 minutes! Jump to Recipe Print Recipe This post may contain affiliate links. For more information, see our privacy policy. Updated June 23, 2025 but these are the best ever homemade tortillas, no one can believe how easy and delicious they are! They're perfect for enchiladas, soft tacos, burritos, quesadillas, wraps... Check out the over 800 5-star reviews! This recipe has been a long time in coming, years actually. I've been trying out homemade flour tortilla recipes for what seems like forever - but I've never been thrilled with any of them. Definitely not thrilled enough to blog about them... some were too dry, too sticky, too crisp, too bland, too soggy, too complicated... But this time, with these flour tortillas, it's different. They totally live up to their name... The Best Ever Homemade Flour Tortillas! I LOVE the results, and I think you will too. These homemade flour tortillas are tender, soft and so flavorful. Because they keep well, they can be made in advance and warmed in the microwave or on the stovetop, just before serving. So were thankful for this wonderful community of home cooks! If you've made these tortillas, we love to hear from you in the comments... and please leave a star rating. It's so helpful to other readers! They're also EASY... super easy! If you have a mixer with a dough hook, you can have the dough made in less than five minutes. You can also easily mix it together without a mixer (using a wooden spoon, sturdy spatula or Danish whisk, which is the way I usually make them). This is how it works: Mix the dry ingredients in a medium-large mixing bowl (or stand mixer bowl), combine the dry ingredients and stir to blend. Add wet ingredients: Add the olive oil (or whatever oil/fat you decide to use) and mix until the dough is a sticky ball. Roll out the dough on a lightly floured work surface. Roll out the dough into 16 equal pieces. Lightly coat each with flour, form into dough balls, and flatten slightly. Let the dough rest. This is important! Let the dough rest after mixing and dividing it. This helps relax the gluten, in order to make rolling the tortillas much easier. Roll out the tortillas. On a lightly floured surface, roll each ball into a 6-7 inch circle. Keep rolling the tortillas separated with a piece of parchment paper so they don't stick. Cook the tortillas: Heat a dry skillet over medium-high heat. (I use a non-stick skillet but a cast iron skillet also works well. If you have a griddle, that's another great option.) Cook each tortilla for 30-60 seconds, until bubbles form and golden spots appear on the underside. Flip and cook another 15-20 seconds on the other side. Keep them soft: Stack cooked tortillas in a covered container, in a zip-top bag or under a slightly damp kitchen towel - the steam helps them stay soft. Serve or store: Serve warm, or cool and refrigerate for up to 1 week. To freeze, layer with parchment and store in a zippered bag. Want to see how it's done? Here's a video we created showing the simple steps: See what I mean? Easy! Can I make these flour tortillas without a mixer? Yes! This easy flour tortilla recipe can be made entirely by hand using a sturdy spoon or Danish whisk. Just mix, knead for a minute or two, and you're good to go. What's the best oil for homemade tortillas? I usually make my tortillas with olive oil, melted butter or avocado oil. Vegetable oil or any neutral flavored oil will also work well. Coconut and peanut oil will add a stronger flavor. Want to go more traditional? Flour tortillas made with melted lard are delicious! Why are my tortillas stiff? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered bag or under a slightly damp kitchen towel. Why are my tortillas so sticky? They were likely overcooked or cooked on too high heat. Tortillas usually need about 30-60 seconds per side and should have light brown spots, not full coverage. Another reason they could be stiff is that you're not allowing them to steam and soften each other. As you cook the tortillas, stack them in a covered container, a zippered

Tortilla flats toronto. Is tortilla flats open. Tortilla flats. Tortilla flat review. Is tortilla flats restaurant open. Is tortilla flats open today. When does tortilla flat take place.