

# Almost Whole Wheat Tortillas

by: Meredyth Hite

[www.MissionVegan.com](http://www.MissionVegan.com)

3/4 cup all purpose flour

3/4 cup whole wheat flour (not whole wheat pastry)

1/4 teaspoon salt

1 teaspoon baking powder

2 Tablespoons canola oil

1/2 + 1/8 cup warm water

Mix ingredients. Knead a few times then separate into 8 equal parts (cut in half, then in half again (to make quarters), then cut each quarter in half). Roll into balls then cover and let sit for 10 minutes. Heat a large (ungreased) pan over medium-high heat. Using a rolling pin, roll balls out into 6-8 inch flat tortillas. These will puff as they cook, so roll them out as thin as you can. Cook one at a time in the pan until the top bubbles, indicating that it's time to flip them (just like pancakes).