

# Corn Tortillas In A Bags

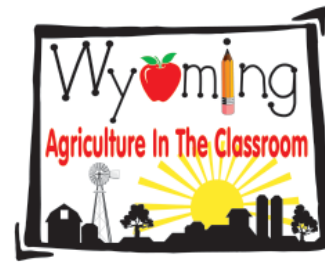
## Wyoming Activities

### **Materials**

- 2 cups corn flour (masa harina can be purchased at your local grocery store)
- 1 1/3 cups luke warm water
- 1/2 teaspoon salt (optional)
- Gallon-sized Ziploc bag
- Electric griddle
- Wax Paper

### **Activity Procedure**

1. Put the corn flour into the Ziploc bag.
2. Mix in the salt, if desired.
3. Pour in 1 cup of water. Seal the bag.
4. Knead the mixture with your fingers, being careful not to put any holes in the bag. Work this mixture thoroughly with your hands for about 10 minutes to form a soft dough. Add a bit more water if necessary. Do not make dough too wet or it will stick to the griddle.
5. Divide the dough and form into egg-sized balls. Between sheets of wax paper, roll out each ball into a flat circle, one at a time.
6. Peel off the top piece of wax paper and put the tortilla into the palm of your hand with the remaining wax paper side up. Peel off the remaining paper and carefully put the tortilla on a medium-hot griddle. This process can be tricky and will take some practice because the cakes tend to fall apart. The action of transferring the tortilla to the griddle must be done swiftly and gently with care not to break the cake into pieces. The cakes will release more easily if your hands is coated in dry corn flour. As soon as each cake touched the griddle, it forms a solid, sturdy tortilla. You will need to replace the wax paper occasionally when it becomes too damp, because the cakes will begin to stick.
7. Cook until the edges curl, about 1 minute, then flip with the spatula. Cook 1 more minute until golden brown.



**Time:** 1 Hour

**Grade:**  
2nd - 12th Grade

### **Standards:**

#### **Social Studies:**

Culture/Cultural Diversity:

#### **Mathematics:**

Measurement:

