

Soft Taco Shells

Season: Any

Type: Mexican Bread

Difficulty: 

Serves: 30

Equipment:	Ingredients:
Large bowl	3 $\frac{3}{4}$ cups flour
Measuring cups and spoons	2 $\frac{1}{2}$ tsp baking powder
Rolling pins	1 tsp salt
Non-stick frying pan	1 $\frac{1}{4}$ cups warm water

Method:

- Combine dry ingredients in a large bowl.
- Gradually add the water, while mixing, until it forms a dough.
- Turn the dough out onto the bench and knead well until the dough is smooth and elastic.
- Wrap the dough in plastic wrap and set aside for 15 minutes to rest.
- Divide the dough into 30 pieces.
- Roll each into a ball and then roll out into thin circles (about 3mm thick)
- Heat the frying pan to a medium heat and dry fry (no oil) the taco shells on each side until brown.
- Stack the tacos on a plate and cover with plastic wrap (cover immediately after each taco is cooked).