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EASY CORN TORTILLAS Printed from COOKS.COM

1 c. flour

1 c. cornmeal

1 egg

1 tsp. salt

Milk (approx. 2 1/2 c.)

Mix dry ingredients together with a wire whisk, then add milk to desired thinness. (Like crepes.)

Pour small amount into preheated, greased skillet. Spread thin by tilting pan. (A small pan works best.) Flip tortilla once when batter looses its glossy look and edges look a bit dry. Cook a few seconds longer and tip out of pan. Yields about 14 tortillas.

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