



ShopRite



KIDZ COOK

Recipe of the Week!

TAKE ONE HOME AND TRY IT YOURSELF!

Josephine Baker “Bread Tortillas” (YIELDS 16)

Ingredients

- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1/3 cup extra virgin olive oil, vegetable oil or other fairly neutral flavored oil
- 1 cup warm water

Directions

1. Combine flour, salt, baking powder in bowl of stand mixer. Using dough hook, combine dry ingredients.
2. Add oil and water with mixer on medium speed. After 1 minute, or when mixture comes together and begins to form ball, decrease mix speed to low. Continue to mix for 1 minute or until dough is smooth.
3. Transfer dough to lightly floured work surface. Divide into 16 equal portions. Turn each piece to coat with flour. Form each into a ball; flatten with your palm. Cover flattened balls with a clean kitchen towel; allow to rest for at least 15 minutes (or as much as 2 hours) before proceeding.
4. After rest period, heat large pan over medium heat. Roll each dough piece into a rough circle, about 6-7 inches in diameter. Keep work surface and rolling pin lightly floured. Don't stack uncooked tortillas on top of each other, or they will stick together.
5. When pan is hot, place one dough circle in pan. Cook 1 min. or until bottom surface pale brown spots and uncooked surface is bubbly. If browning too fast, reduce heat. If it takes longer than 1 min. to see brown spots, increase the heat. Flip to other side. Cook for 15-20 seconds.
6. Remove from pan with tongs. Stack in covered container or zip bag to keep the tortillas soft.
7. Serve warm or cool for later use. When ready to use, place damp paper towel in bottom of a microwave-safe container (with a cover) that will hold the stacked tortillas. Microwave, uncovered, 15 - 30 seconds or until warm. Then keep covered to hold heat while serving.

Enjoy!

STATEN ISLAND CHILDREN'S MUSEUM
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KIDZ COOK

Every Friday at

STATEN ISLAND

CHILDREN'S MUSEUM

Expanding minds & imaginations since 1974

3:00 & 4:00 pm

Food puns! You can't play with your food, but you can play with a food name. Make dishes to celebrate these LGBT celebrities.

JUNE 2019

June 7

Lance "Chilean Sea" Bass

June 14

**Marsha "Mallow" P. Johnson
Strawberry Rice Krispie Pops**

June 21

Lorraine Hans "Berry Hand Pies"

June 28

Josephine Baker "Bread Tortillas"

Free with admission. Get your ticket at the front desk!