Paleo Flour Tortillas

Ingredients:

* 1 C. Almond Flour
* 1 C. Tapioca Flour/Starch
* ½ tsp sea salt
* 1 C. Almond milk or Coconut milk from the box
* ¼-½ C. Avocado Oil

Directions:

1. In a food processor combine Almond Flour, Tapioca Flour and sea salt pulse to combine.
2. Add milk and avocado oil, blend until smooth.
3. Smooth out 2 tbsp of batter in a circular shape onto a lightly oiled cast iron skillet. Cook on a low-medium heat till it bubbles then flip and cook another 2-3 minutes.

Tips:

If tortillas are a little greasy reduce the amount of oil.

Batter can be stored in a mason jar for up to a week.