



# Cassava (Yucca) 5-min Tortillas

By PaleoGlutenFree.Com

Prep time: 4 min    Cook time: 1-4 min    Makes: 10 Tortillas

## Ingredients:

- 2 cups [cassava flour](#) be sure to use Anthony's Goods brand! This recipe will not work with tapioca flour!
- 1 cup [coconut milk](#) canned or boxed
- 1/2 cup [olive oil](#)
- 1/2 cup [water](#)
- 1-2 teaspoons [sea salt](#) to taste
- 2 teaspoons [garlic granules](#)
- [fresh cracked pepper](#) to taste- about 1-1 1/2 teaspoons
- [olive oil](#) for cooking

## Instructions:

1. Combine ingredients for the tortillas in a medium size bowl and mix together until well combined. The dough should stick together and be a smooth consistency.
2. Divide the dough into 10 equal parts and shape into balls. On a piece of parchment paper roll and pat each section of dough into a thin tortilla. You can use your hands or a rolling pin for this. If the dough is sticking sprinkle lightly with cassava flour.
3. Heat a fry pan on the stove over medium/low heat. Drizzle the pan lightly with olive oil for cooking.
4. Cook the tortillas for about 1-3 minutes in each side until it reaches desired consistency. You can make them crisp or soft. It's up to your personal preference