

## French Toasted Homemade Tortilla Egg n Cheese Wraps

For the Tortillas:

4 cup flour (480 grams)  
2 teaspoons baking powder  
1 teaspoon salt  
1/3 cup margarine (80 grams)  
1 1/4 (294 ml) cups hot (NOT boiling) water

For the tortilla egg wrap:

Oil spray  
2 beaten eggs  
Pinch salt  
Pinch pepper  
1 flour tortilla  
Shredded cheese  
Tomato pesto, regular Pesto, pizza sauce or tomato salsa

Directions:

For tortillas: In food processor pulse flour, baking powder, salt and margarine till crumbly. Slowly add hot water pulsing briefly till slightly shaggy dough is formed. If a drop sticky, it's fine. If very sticky, add a tablespoon of flour and process briefly, if still sticky, another tablespoon till not too sticky. Let rest 10-15 minutes, covered with damp towel/paper towel or plastic wrap. Reform into a ball with your hands and you will see it's smooth. On a silpat or parchment paper divide dough into 12 balls and roll with rolling pin into thin circles, about 8 inches or 20 cm approximately. Cook on lightly oiled and then wiped clean hot nonstick skillet 15 seconds on one side till brown bubbles form and flip and cook on other side about another 15 seconds or till larger dark spots form on the other side. Immediately remove from pan and put on plate on the side. Repeat with all the dough till you skillet "bake" them all. If you overcook them, they won't be pliable and you won't be able to roll them so really watch the time. At this point you can freeze the tortillas. They keep beautifully and you can take one or two out whenever you wish. Remember, freeze for an hour or two, separate them again and refreeze.

To make the wraps:

Take the beaten eggs with the salt and pepper and put it into a skillet with some butter or oil in a hot pan. Take the tortilla and dip on one side into the egg mixture and turn over and then let it sit in the egg mixture and cook together till firm then flipping the whole thing over and cooking on the other side just till done. Take the tortilla wrap put it on a plate put the tomato pesto, pesto or the tomato salsa over one edge of the tortilla wrap, sprinkle the shredded cheese in a line next to the pesto and roll tightly together and cut in half diagonally serve with pesto or salsa on the side to dip.

