

## Instructions

### **MEXI-86009M**

1. Place 1 square of butcher paper on the base plate. On top of the butcher paper place one ball of dough the size of a golf ball.
2. Place the other square of butcher paper over the dough.
3. Lower the top plate on to the dough.
4. Firmly press down with the handle.
5. The tortilla after the first press.
6. Grab both sheets of butcher paper with the tortilla in between and flip it over.
7. Press the tortilla a second time. Notice how the tortilla has extended and is more evenly shaped.
8. Gently peel the tortilla away from the waxed paper. Your tortilla is now ready to cook.
9. Heat a comal or griddle to medium hot. Place a tortilla on it and cook until it starts to lift.
10. Flip the tortilla until it starts to lightly puff which indicates that it is fully cooked.
11. The finished product. Keep warm by wrapping tortillas in a cloth towel or tortilla warmer.

