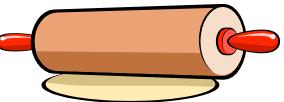
## Maria's Tortilla's

(Weimar Newstart Cookbook p10)

2 cups water
1 cup rolled oats
<sup>1</sup>/<sub>2</sub> cup walnuts OR <sup>1</sup>/<sub>4</sub> cup sesame seeds
<sup>1</sup>/<sub>2</sub> tsp salt
2 cups whole wheat flour
2 cups unbleached wheat flour



Process first four (4) ingredients in a blender until smooth. Poor into a bowl and add flour(s). Knead dough to mix well. Roll small pieces or balls of dough into very thin circles with a rolling pin. Bake on a hot dry griddle for one minute on each side. Oil is not necessary. Griddle must be hot enough or will not cook well or quickly.

Yields 18-24 tortillas depending on size