All-Purpose Gluten Free Flour Blend

Number of Servings: 1

Prep Time: 5 minutes

Ingredients

400g whole ground millet flour
300g sweet glutenous rice flour
300g potato starch

Instructions

I place a food grade pail right onto my scale, then zero it out. After each addition of flour, I zero out again.

Mix all weighed flours into a air tight food grade container and mix well. Put lid on and shake. Make sure the mix before each use.

This blend works well in many recipes cup for cup. For cookies, I add 1/8 tsp guar or xanthan gum per 1-cup for added structure, but it will work with out it as well. They just spread out more.