

Gluten Free All Purpose Flour Recipe

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Here is a pretty generic all purpose flour recipe that is gluten free that you can use. The part that surprises me the most with this recipe, that just does not seem to fit in, but actually makes the recipe work the best is the dry milk. I would have never imagined that dry milk would either make or break a flour recipe, but this proved me wrong, especially with a recipe that I have for **biscuits**, to which the dry milk completely makes the recipe

- 4 ½ cups plus 1/3 cup **white rice flour**
- 1 2/3 cups **brown rice flour**
- 1 1/3 cups **potato starch** (NOT potato flour!)
- ¾ cup **tapioca starch**
- ¼ cup **nonfat dry milk**
- 1 tsp **xanthan gum**

Using a **wire whisk** all ingredients in **mixing bowl** until combined. Transfer to **air tight container** and refrigerate for up to 3 months.