

Gluten-Free Flour

makes 3 cups

Ingredients:

2 cups white rice flour
2/3 cup potato starch
1/3 cup tapioca starch
1 1/2 teaspoons xanthan gum

Directions:

Combine all ingredients and seal in an airtight container (I prefer a freezer-safe Ziplock bag with the air squeezed out) in the fridge for up to three months.
(I keep mine in the freezer which probably extends storage life to about a year.)

About the recipe...

I have used this recipe several times to substitute for regular wheat flour with great success. Having the flour pre-mixed and sitting in the freezer saves on time and energy.