

Gluten-Free All-Purpose Flour Blend

Gluten-Free with Jenna | Metric Recipe

A versatile homemade gluten-free flour blend for breads, muffins, cookies, quick breads, sourdough recipes, and everyday gluten-free baking.

Ingredients

Ingredient	Weight
White rice flour	337 g
Arrowroot starch	110 g
Tapioca starch	105 g
Nonfat dry milk powder	98 g
Potato starch	36 g
Xanthan gum	14 g
TOTAL	700 g

Instructions

1. Weigh all ingredients accurately using a digital kitchen scale.
2. Add all ingredients to a large bowl or container.
3. Whisk very thoroughly until the flours, starches, milk powder, and xanthan gum are evenly distributed throughout the blend.
4. Transfer to an airtight container. Stir or shake the blend before measuring for a recipe if it has settled during storage.

Important: This blend already contains xanthan gum. When using it in a recipe, do not automatically add additional xanthan gum unless the specific recipe calls for it.

Dairy note: This flour blend contains nonfat dry milk powder and is therefore not dairy-free.