GLUTEN FREE WITH JENNA

Mock Cup-for-Cup All-Purpose Gluten-Free Flour

4x batch | 560 g total | Four 140 g batches

INGREDIENTS - WEIGH IN GRAMS

Superfine white rice flour	**172 g**
Arrowroot starch	**100 g**
Superfine brown rice flour	**96 g**
Tapioca starch / flour	**84 g**
Nonfat dry milk powder, ground finely	**80 g**
Potato starch	**16 g**
Xanthan gum	**12 g**
TOTAL FLOUR BLEND	**560 g**

HOW TO MIX & USE

Grind the nonfat dry milk powder to a finer texture. Whisk or sift all seven ingredients together until completely uniform. Transfer to a clean, airtight, labeled container. Weigh the flour when baking; this recipe makes 560 g total.

WHY THIS BLEND SUITS PASTRY & PIE CRUST

Balanced flours and starches. The rice flours give structure while arrowroot, tapioca, and potato starch help keep pastry from becoming overly dense.

Fine texture. Superfine white and brown rice flours help avoid the grittiness that coarser flour can introduce to rolled dough.

Binding without wheat. The included xanthan gum helps the dough hold together while it is shaped, rolled, and transferred into a pie plate.

Color and flavor. Nonfat dry milk contributes mild richness and can help baked pastry brown.

Pie-crust tip: Keep the butter or other fat cold, mix only as much as necessary, and chill the shaped dough before baking to help preserve flaky layers.

Blend adapted and scaled from the *Better Than Cup4Cup* flour formula by Nicole Hunn at Gluten Free on a Shoestring; this version uses arrowroot starch.