

When you can't find shop-bought GF flour mix!  
Or you want a flavoursome mix with no gum.



# My Glutenfree Flour Mix no. 1



Tested on chocolate loaf cake, shortbread, tart pastry, choux, ...  
it rose nice & scrumbly

It rolled out well and was crisp

It was tasty!

You can adapt this!

**80g / 1/2 cup**  
Brown rice flour

**80g / 1/2 cup**  
Sorghum flour

**80g / 1/2 cup + 2tbsp**  
Sweet rice flour  
(called Glutinous rice flour in Asian stores)

**40g / 1/3 cup**  
Buckwheat flour

**80g / 2/3 cup**  
Tapioca Starch (Flour)  
(Mandioca)

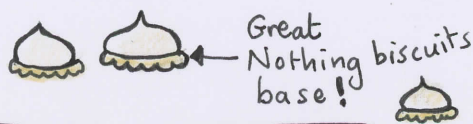
**40g / 1/4 cup**  
Cornflour  
(cornstarch like Maizena)

Whisk or shake in a jar

“ My GF mix 400g (about 2 3/4 cups) ”  
mason jar

**Possible Substitutes:**  
Potato starch  
Millet flour  
Rice flour  
or increase quantities of flours you have.

To make it lighter in colour reduce the buckwheat,  
Great Nothing biscuits base!



Yummy!