

## Gluten Free Flour Blend

Makes 42 Ounces (about 9 1/2 cups)

Be sure to use potato starch, not potato flour, with this recipe. Tapioca starch is also sold as tapioca flour; they are interchangeable. We strongly recommend that you use Bob's Red Mill white and brown rice flours. We also recommend that you weigh your ingredients; if you measure by volume, spoon each ingredient into the measuring cup (do not pack or tap) and scrape off the excess.

24 ounces (4 1/2 cup plus 1/3 cup) white rice flour

7 1/2 ounces (1 2/3 cups) brown rice flour

7 ounces (1 1/3 cups) potato starch

3 ounces (3/4 cup) tapioca starch

3/4 ounce (1/4 cup) nonfat dry milk powder

Whisk all ingredients in large bowl until well combined. Transfer to airtight container and refrigerate for up to 3 months.