



## Basic Gluten-Free Flour Mix

This gluten-free flour mix is used in Cybele Pascal's recipe for [Classic Crumb Cake](#).

This recipe reprinted with permission from "[The Allergen-Free Baker's Handbook](#)," by Cybele Pascal (Celestial Arts; 2009).

### INGREDIENTS

Makes 6 cups.

4 cups superfine brown-rice flour

2/3 cup tapioca flour or starch

1 1/3 cups potato starch

### DIRECTIONS

1. To measure brown-rice flour and tapioca flour, use a large spoon to scoop flour into a measuring cup, then level it off with the back of a knife. Do not use the measuring cup itself to scoop your flour when measuring; it will compact the flour and you will have too much for the recipe.

2. Add both flours to a large resealable plastic bag, along with potato starch and tapioca flour; reseal and shake until well combined. Keep refrigerated until ready to use, up to 6 months.

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