

Best Gluten Free Flour Mix Ever

- 1 part brown rice flour
- 1 part sweet sorghum flour
- 1 part white rice flour
- 1 part sweet rice flour
- 1/2 part corn starch (or tapioca starch or arrowroot)
- 1/2 part potato starch
- 1/4 part millet flour (either 'black'/bajri or 'normal' yellow)
- potato flour – 1 tsp per cup
- xanthan gum – 1 tsp per cup

Whisk together VERY thoroughly in a very large bowl. Store in tightly covered container — you can use gallon ziploc freezer bags. If you bake a lot, and will use all the flour within two-three weeks, simply store in your pantry. Otherwise, store in fridge or freezer.