

11 Gluten Free Flour Recipes

Weighing each flour on a digital kitchen scale gives the most consistent results

| | | |
|--|--|---|
| <p>2-Ingredient Flour Blend</p> <p>3 cups white rice flour (3 lbs) 2 cups cornstarch (2 lbs)</p> | <p><i>Making a gluten free flour blend is easy & gives you more flexibility with your gluten free baking. Get organized for it!</i></p> | <p>2-Ingredient Flour Blend</p> <p>3 cups brown rice flour (3 lbs) 2 cups cornstarch (2 lbs)</p> |
| <p>3-Ingredient Flour Blend</p> <p>2 cups white rice flour 1 cup potato starch 1 cup tapioca starch</p> | <p>3-Ingredient Flour Blend</p> <p>2 cups sorghum flour ½ cup potato starch ½ cup tapioca starch</p> | <p>3-Ingredient Flour Blend</p> <p>400 g millet flour 300 g sweet rice flour 300 g potato starch</p> |
| <p>My EGFG Flour Blend <input checked="" type="checkbox"/></p> <p>300 g sweet rice flour 300 g potato starch 200 g millet flour 200 g sorghum flour</p> | <p>4-Ingredient Flour Blend</p> <p>1½ cups brown rice flour ½ cup potato starch ¼ cup white rice flour ¼ cup tapioca starch</p> | <p>4-Ingredient Flour Blend</p> <p>3 parts brown rice flour 3 parts white rice flour 2 parts potato starch 1 part tapioca starch</p> |
| <p>5-Ingredient Flour Blend</p> <p>4 cups white rice flour (500g) 1¼ cups potato starch (200g) 1 cup brown rice flour (125g) ¾ cup tapioca starch (90g) ⅔ cup sorghum flour (85g)</p> | <p>5-Ingredient Flour Blend</p> <p>5 Tbsp sorghum flour 4½ Tbsp tapioca starch 3 Tbsp teff flour 3 Tbsp millet flour 4½ Tbsp brown rice flour</p> | <p>ATK 5-Ingredient Flour Blend</p> <p>4½ cups white rice flour 1⅔ cups brown rice flour 1⅓ cups potato starch ¾ cup tapioca starch ¼ cup nonfat dry milk powder</p> |

No one needs 11 flour blends but seeing the variety of blends people bake with will give you the confidence you need to make your own. Watch my YouTube video to see how I make & store my EGFG flour blend in 5 minutes! *Recipes collated by Everyday Gluten Free Gourmet 2021*