

### **TSP Gluten-Free Flour Blend**

You'll need a kitchen scale and a big bowl in which to mix up the flours. Measure the ingredients; transfer them to the bowl, whisk, whisk, whisk until blended. Store in a large glass container in your refrigerator--bring to room temperature before using.

300 grams fine white sorghum flour  
100 grams brown rice flour  
100 grams sweet rice flour  
100 grams blanched almond flour  
250 grams tapioca starch  
150 grams potato starch

Add 1/2 teaspoon xanthan gum to each cup of flour used. I've omitted it from the overall recipe since some folks stay away from gums. However, without some kind of binder the end result may be on the crumbly side.