

## All Purpose Nearly Normal Gluten-Free Flour Mix

- 1 cup white rice flour
- 1 cup potato starch
- 1 cup cornstarch
- ½ cup corn flour (NOT corn MEAL!)
- ½ tapioca flour
- 4 tsp. xanthan gum

Mix all of those babies together and you'll have yourself a nice all-purpose flour mixture that Jules says is very much like what you grew up on!

If you are storing for a long period of time, you should probably refrigerate this mixture.

From *Nearly Normal Cooking for Gluten-Free Eating*, by Jules E. D. Shepard. I'm sure she wouldn't mind my sharing her recipe for an all-around great all-purpose flour as long as I have told you where it is from!