

## MAKE YOUR OWN FLOURS FOR BAKING

---

When baking we might get excited about a recipe, however, sometimes we found out that the recipe is asking for a type of flour that we don't have. Good news is that most of the time we have ways to make that flour at home using other ingredients. So, I am sharing with you the most common flours on baking that you can make at home.

### **CAKE FLOUR**

1 cup of all purpose flour  
2 tbsp of cornstarch

Grab your 1 cup of flour and take off 2 tbsp of it.  
Now, add the cornstarch and mix.

### **PASTRY FLOUR**

1 1/4 cup of cake flour  
1/2 cup + 1/4 cup of all purpose

Whisk together.

### **SELF RISING FLOUR**

1 cup of all purpose flour  
1 tsp of baking powder  
1/4 tsp of salt

Whisk together.

### **BREAD FLOUR**

1 cup of all purpose flour  
1 1/2 tsp of wheat gluten flour

Grab your 1 cup of flour and take 1 1/2 tsp off.  
Now add the wheat gluten flour and whisk.

