

## Gluten Free Blends for Pastries

### **Gluten Free blend for pastries**

- 1 cup super fine brown rice
- 1 cup sorghum
- 1 cup tapioca starch
- 1 cup cornstarch
- 1 cup almond meal

Blend well. Keep refrigerated

### **All Purpose Flour** (Good for items that need elasticity like wraps or pie crust)

- 1 1/4 cups sorghum or bean flour of choice
- 1 cup arrowroot starch, cornstarch or potato starch
- 1 cup tapioca flour
- 1 cup super fine white rice flour, brown

Blend together and store in an airtight container in the refrigerator.