



Gluten-free flour blend for biscuits

When cooking with gluten free flour, the flour normally works better if you use a blend of several gluten free flours.

This blend works well for biscuits/cookies but because there is coconut flour you will need to increase the liquid in your biscuits by roughly 1/4cup or 60mls. I like to use xanthan gum because it gives a similar texture and elasticity to gluten flour.

Makes 195gms or about 1.5 cups of gluten free flour.

100g Rice Flour
40g coconut Flour
50g quinoa flour
¼ tsp xanthan gum

Place all ingredients in a bowl and mix together, then sieve together 3 times. Use straight away.