

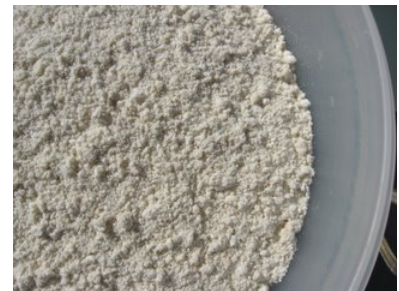


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## **Ginger Lemon Girl's Gluten Free All Purpose/ Master Baking Mix (like Bisquick)**

Entire mix makes roughly 30 servings of 1/4 cup mixture.  
2 WW points per serving

- 2 1/2 cups brown rice flour
- 1 1/2 cups certified gluten free oat flour - or - millet flour
- 1 1/2 cups tapioca flour
- 1 Tbsp. + 1 tsp. xanthan gum
- 2 tsp. salt.
- 3 Tbsp. baking powder
- 1 1/2 cups powdered milk
- 1/2 cup shortening (I used a butter flavored one)



In a large mixing bowl, whisk together all flours, xanthan gum, salt, baking powder and powdered milk. Make sure to whisk for several minutes to fully incorporate all ingredients evenly. Cut shortening into small squares and cut into flour mixture (like you would for pastry) with a fork or potato ricer until shortening has been fully incorporated throughout the entire mixture. It will look like very tiny peas or specks of shortening throughout the mix. It should look similar to the picture below:

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