

Gluten-Free Baking Powder recipe

From www.recipegoldmine.com

1/2 cup cream of tartar

1/2 cup cornstarch

1/4 cup baking soda

In a food processor or sifter, blend or sift together cream of tartar, cornstarch and [baking soda](#) until well blended. Transfer to container with tight-fitting lid; label. Store at room temperature.

Makes 1 1/4 cups.

Per serving: 430 Calories (kcal); trace Total Fat; (0% calories from fat); trace Protein; 103g Carbohydrate; 0mg Cholesterol; 15146mg Sodium

Food Exchanges: 4 Grain (Starch); 0 Lean Meat; 0 Vegetable; 3 Fruit; 0 Fat; 0 Other Carbohydrates

NOTES : All gluten-free baked goods - pancakes, biscuits, muffins, quick [breads](#), cookies, cakes - are made using gluten-free baking powder. It is smart to make up a supply of it to keep on hand. Keep handy in the cupboard and use within three months.