

# Cake flour substitute

## Ingredients

- 2 tbsps cornstarch
- 1 cup (scant) all purpose flour

## Instructions

Measure 2 T cornstarch into a 1 cup dry measure. Continue filling with all purpose flour and level off. This equals 1 cup of cake flour.

## Notes

Who can afford to buy special flour when you can make it yourself. I do sift this together.

## Summary

**Yield:** 1

**Prep Time:** 5 minutes

**Category:** Cakes

**Cuisine:** American

**Tags:** substitutes