Cake flour substitute

Ingredients

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

Instructions

Meausre 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