

## **Make Your Own Cake Flour from She Makes and Bakes**

Total time: about 10 minutes

Makes 4 cups



Note: If you want a small batch of this, for every cup of all purpose flour, remove two tablespoons of the flour and add in two tablespoons of corn starch.

3 1/2 cups all purpose flour

1/2 cup corn starch

Combine the ingredients in a sifter. Sift together four times. (I like to sift it into one bowl, scoop it out, and sift it back into the same bowl.) Store in a container.