

How to Make Self-Rising Flour

Learn how to make your own self-rising flour with this quick and easy recipe

We don't have self-rising flour in Germany. It's a shame because so many great recipes like my recipe for scones call for it so, I just make my own. All you need are three simple ingredients and a minute or two!



Ingredients

- 1 cup all-purpose flour
- 1½ teaspoons baking powder
- ¼ teaspoon salt

Servings: 1 cup

Instructions

Measure all ingredients and whisk to combine. You can double or triple the recipe if you more self-rising flour.

Note: The shelf life of baking powder depends on the 'best by date' and how it is stored (a cool, dry place such as a cupboard). With this in mind, you may not want to make large batches of self-rising flour if you don't plan on using it soon.