# Homemade Self Rising Flour

## Description

Have you ever come across a recipe that calls for self-rising flour? It's pretty common in recipes like cobblers, muffins, and biscuits. There is a small but VERY significant difference between all-purpose flour and self-rising flour.

Self-rising flour is actually all-purpose flour that has had leavening agents (usually baking powder and salt) added to it. It's convenient to use if you already have some in your pantry, but if you ever find yourself needing it and you've only got all-purpose, I suggest saving time and money by mixing a batch of your own.  Yeah, sometimes I get good ideas.  Let's roll with that, ok?



## Summary

**Yield:** 1
**Prep Time:** 5 minutes
**Category:** Rubs
**Cuisine:** American

## Ingredients

- 1 tsp baking powder
- 1/4 tsp salt
- 1 cup flour

## Instructions

How to make your own self-rising flour

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If your recipe calls for 1 cup of self-rising flour, use the following formula:
Add 1 teaspoon baking powder to 1 cup all-purpose flour. If the recipe don't call for salt, add 1/4 teaspoon salt. If the recipe calls for salt, don't add any to your flour mixture.

If your recipe calls for more than 1 cup self-rising flour, use the following formula:
For every 3 cups all-purpose flour, mix in 2 teaspoons baking powder. If the recipe doesn't call for salt, add 1/2 teaspoon of salt. Again, if the recipe calls for salt, don't add any to the flour.

If your situation is flip flopped and all you've got is self-rising flour at your disposal, just omit the baking powder or baking soda and any salt that is called for in the recipe, and you're good to go!