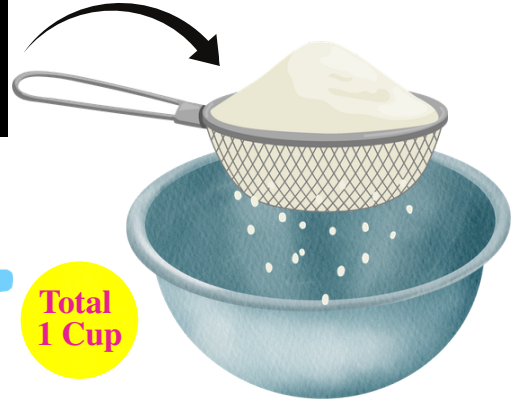




Self Raising Flour

What you'll need:



Ingredients

1



MEASURE 1 x 1 Cup (blue) of plain flour and SIFT it into a mixing bowl.



Total 1 Cup

2



MEASURE 2 x Teaspoons (blue) of Baking Powder and place it into a mixing bowl and WHISK together.



Total 2 Teaspoons

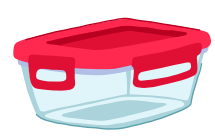


3

SIFT the mixture again to ensure an even distribution of the baking powder. Now it's ready to use in a recipe!



Now you have made Self Raising Flour.
 It's a great idea to sift the flour again before you use it in your recipe to ensure it is fully *aerated* and ready to make light delicious creations.
 Store your **self raising flour** in an airtight container to keep it fresh and protected from any bugs - such as weevils that might like to eat it!



I need to make this much Self Raising Flour		How much Plain Flour I need to measure		How much Baking Powder I need to measure
1 Cup	➡	1 Cup	+	2 Teaspoons
2 Cups	➡	2 Cups	+	4 Teaspoons
3 Cups	➡	3 Cups	+	6 Teaspoons
4 Cups	➡	4 Cups	+	8 Teaspoons
5 Cups	➡	5 Cups	+	10 Teaspoons