

Self-Raising Flour

240g cake & pastry flour
14g baking powder
3g salt

If you don't have a scale (bad!), then use this approximation:

1 cup cake & pastry flour (stir well, then dip and sweep)
1 ½ t baking powder
½ t salt

Stir all thoroughly to blend; use in place of commercial self-raising flour.

(Top recipe, in grams, makes about 2 cupsful of self-raising flour.)