

## Make your own baking powder

### Make Your Own Baking Powder

1 part baking soda  
2 parts cream of tartar  
Blend well.

Too much leavening can make a heavy dough. One tablespoon of baking powder is more than enough to raise a standard dough made with two cups flour.

You can make your own baking powder. It gives better lift than the commercial product, which sometimes adds a slightly bitter flavor to baked goods.