

Guerrero Style Little Box Bread -

Pan de cajita estilo Guerrero

Ingredients (for 6 boxes)

½ cup (115 g) butter; unsalted, at room temperature
3 tbsp lard or margarine
1 cup brown sugar
4 eggs
1 tbsp baking powder
½ tsp cinnamon
2 cups (280g) rice flour
Sprinkles, coloured sugar, etc. for topping (optional)
Parchment paper or brown craft paper
6-inch-long wooden skewers, or toothpicks



Make the boxes: If using craft paper, cut twelve 7.5x5in (19x13cm) rectangles, and stack in pairs, to form double layers. Starting with a roll of parchment paper that is 15in (38cm) wide, cut six 5in (13cm) strips. Fold in half, to form double layer rectangles 7.5x5in (19x13cm). Working with one double layer rectangle at a time, fold a 1in (2.54cm) rim. Pinch each corner into outward triangles, to form walls, then fold each triangle towards the longer side of the wall. For craft paper, the skewers may be used to punch holes at the corners, then thread to secure, but parchment paper is very sturdy, so first make two incisions at each corner with the tip of a pair of scissors. Thread skewers through the incisions, along the longer sides of the box; repeat with the rest of the materials, to form six 5.5x3in (14x7.5cm) boxes (photo, right). NOTE: If skewers are not available, use one toothpick at each corner. Arrange boxes on a baking tray and reserve.



Preheat oven to 350°F (180°C). Place butter (at room temperature) and margarine (or lard) in a mixing bowl. Add sugar and beat with a wooden spatula, breaking up sugar clumps and mixing with fats; Once the butter and sugar become a smooth paste, add eggs, baking powder and cinnamon. Beat until well incorporated, then add rice flour gradually, mixing in with the spatula, until the batter becomes uniform and smooth; it will be rather thick. Divide batter amongst prepared boxes, they should be filled about halfway. Sprinkle with topping (if using). Bake in pre-heated oven for 25 to 30 minutes, until a toothpick comes out clean after inserting in the centre of one of the breads. Bring out of the oven, and allow to cool on the tray.

To serve, remove skewers/toothpicks, and open paper box..

