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**Lollipop Bakery**

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**Location**  
 by email: [Cupcakes@LollipopBakery.cn](mailto:Cupcakes@LollipopBakery.cn) or by phone 13552772683 (9am-9pm) <http://www.lollipopbakery.cn/>  
 Beijing  
 China

Imagine sugary sweet almost sickening cupcakes topped with layers of thick equally candied frosting, decorated with food dye and infused with preservatives to give anyone a sugar rush. Lollipop cupcakes are a delicate bridge swaying between savory and sweet, with cakes like muffins, moist yet soothingly soft and fluffy. The icing is a slightly sugary butter cream frosting pleasant but subtle, giving focus to the muffin bases of various ingredients and spices.

As owner and baker Lexie explains, her cupcakes are, "Freshly baked to order using quality imported ingredients, each individual cupcake is finished by hand with a soft butter cream, cheese cream, and vanilla frosting, and beautifully packaged."

Lexie moved to Beijing in 2009. Hailing from London, she had a dream...a dream to provide gourmet cupcakes to the people of China. She set up the Lollipop Bakery, and ever since has been turning people into cake and chocolate nuts. Her bakery has become a service for fresh satisfying cakes.

# Lollipop Bakery

09/03/2010

By Larissa Paschyn

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The cakes are delivered by the dozen and are conveniently delivered to your door. Lexie takes great care in presenting her cupcakes, in turn showcasing her passion. Packaged in large black and white hat like boxes, each cupcake is beautifully and playfully decorated in whimsical colored frosting and bow tie toppers. They are delivered perfectly, within the agreed time and with promptness and efficiency. Not a single cupcake is smudged or damaged. Rather they are contentedly waiting, sitting pretty in their holder eager to be devoured.

Lollipop offers a variety of cupcakes on their website and will also cater to special orders and events. If you can dream it she can bake it! From Red Bean to Black Sesame to Red Velvet, there is something traditional to something exotic for everyone to love.

The Black Sesame Cupcake is literally sensory numbing. Biting into it, my tongue and cheeks begin to tingle and quickly spread throughout my mouth and face. It has a smoky-sweet, nutty taste, and the small chewy sesame is scrumptious and tickling at the same time.

The Red Velvet Cupcake, the most popular of the choices, lives up to expectations, and is light and moist. It is a different breed from the red velvet cupcakes one can find at a Starbucks or a store. These taste baked with good ingredients and love. It is deliciously festive, moist, flavorful, and has maybe a hint of playful tackiness. Lexie has also whipped up a new addition to her batch, the Oreo Cupcake. The Oreo Cupcake is still a gratifying treat, but will be disconcerting for those expecting an Oreo replica. The chocolate is very light almost alluding detection, and drier than expected. There is no strong chocolate or cookie presence, the tiny pieces of soft pliable chocolate quickly disappearing on the tongue, with scarce flavor.

The Red Bean Cupcake however is indescribably epic. The hit of the set, it is unique with bitable red beans that are not too thick, strong, or overbearing. Yet at the same time it is sensual and powerful. The cake has a tight, elegant crumb that makes it a dream to bite into, and crumbles delicately on the tongue. It's the star - and it certainly does shine. It infuses the cake with a distinctive velvety bean taste, which combined with soft buttery-vanilla undertones make it a teatime treat both cozily familiar and thrillingly exotic.

The frostings for each are hard to distinguish among, though each has a slight nuance that compliments the cake. Each one is such a beautiful cake, too - the black sesame seeds and red beans, and even the chocolate pieces look like stray flecks of calligraphy on an unrolled canvas, or fallen feathers on a snowfield. They add a pleasant, subtle crunch to the cakes too.

Lollipop Bakery is quickly becoming a highlight of the pastry industry in Beijing. Home delivery bakeries are few and far between in Beijing and even abroad, and Lollipop not only provides the sweet tooth fix but gives you quality light sponge cake with swirled delightfully sweet frosting. Gustatory revelations are brought to your doorstep with just a quick e-mail or call.

If you're looking for something a little different, a little exotic...give these cupcakes a try. It is one delicious and beautiful - sensory-expanding experience.

Lollipop Bakery by email: [Cupcakes@LollipopBakery.cn](mailto:Cupcakes@LollipopBakery.cn) or by phone 13552772683 (9am-9pm)  
<http://www.lollipopbakery.cn/>

Price:200-220 rmb per dozen

Need to know:

- 1) How many cupcakes would you like? (Min 1 dozen)
- 2) What flavours? (Min 1 dozen each)
- 3) Any special requests or requirements?
- 4) When would you like your cupcakes to be delivered? (Min 24hrs notice, please specify a 1hr time slot ex. 3-4pm).
- 5) What is the delivery address?
- 6) How can we contact you to confirm the order?

Service quality:

Very good

Food quality:

Very good

Price per head (RMB):

100-200

Environment:

Very good