



LEXIE MORRIS

FOUNDER AND BAKER, LOLLIPOP BAKERY

New York has Magnolia Bakery, and now Beijing has Lollipop Bakery. Eight months ago, Lexie Morris moved from London's grey drizzle to Beijing's grey pollution, bringing her cake recipes along with her. Baking from home is a daunting task in a Chinese kitchen, Lexie creates designer cupcakes in irresistible flavors such as red velvet, spiced carrot and Earl Grey – and she says the cupcake revolution has just begun.

Why cupcakes?

My work background is actually in corporate strategy ... a world away from cupcakes! But I have always baked – my mother throws fantastic dinner parties but can't bake, and my sister and I had to match her wonderful meals with desserts. A tough act to follow, but we always managed to rattle up something!

But why Beijing? I bet Londoners love cupcakes as well.

London was a bit disappointing after I discovered that a corporate lifestyle is not all it's cracked up to be. My thoughts turned to cake (as they usually do), but with the strong cupcake competition in London, I decided to potter over to Beijing. Mind you, cupcakes are already proving so popular here that I have no doubt copycats are on the way ... it is China after all. But it's nice to know Lollipop will always be the original cupcake bakery here.

What's it like to bake in a country that doesn't use ovens? I've been baking out of my kitchen at home, which has been interesting. I had to rewire my whole house in order to get my oven to work, and it will cause the odd fuse to trip every now and again. I had nightmares of knocking out the electricity for the whole block of apartments, and incurring the wrath of my neighbors! Fortunately I've just found a commercial kitchen space ... very exciting for the bakery!

As for ingredients, there is a whole load of things I can't buy here – edible glitter, for instance. But Jenny Lou's has been my savior, though I tend to buy them out of icing sugar every day.

What's next for you?

After life in an office in London, baking in Beijing is certainly a welcome and refreshing change! Building a business is keeping me 110 percent occupied, though. Ultimately, I'd love to create a store that provides the perfect environment for good old chatter, complemented by a great piece of cake and a cup of tea. That kind of haven seems impossible to find here, and everything I'm doing currently has this goal in mind.

Lexie's cupcakes can be ordered via www.lollipopbakery.com.



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RESTAURANT: DANIEL'S RESTAURANT
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