

London's Best Bakeries



Warm bread rolls, plaited loaves, hot buns, delicate pastries, pretty cupcakes, brownies or showstopper desserts. Let the experts do the work and guide you to the best bakeries that London has to offer.

1. Dominique Ansel

5 French chef Dominique Ansel's Belgravia bakery - made all the more inviting by its beautiful open-air jasmine terrace for summer - brings the infamous croissant-donut hybrid, the Cronut, across the Atlantic following its success in the original New York bakery.

17-21 Elizabeth St, SW1W 9RP

2. Kova Patisserie

10 Kova Patisserie is one of Soho's most recent bakery arrival, specialising in Japanese cakes and organic Japanese teas. The mille crepe cake (in an array of flavours including matcha) and roasted green tea latte are both must-tries.

9-12, St Anne's Court, Soho

3. Anges de Sucre

15 Anges de Sucre founder Reshmi Bennett, who trained as a chef at the famous École Grégoire Ferrandi in Paris, bakes every element of her towering creations from scratch. Her version of a traditional Croquembouche, reaching up to a meter in height, takes at least three days to make and has caused a frenzy on Instagram.

www.angesdesucre.com

From : <http://www.vogue.co.uk/gallery/best-bakeries-london>