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CULTURE

Hype-Bakes: 6 Bakeries Dropping Fresh Bakes Like Supreme Drops It Merch

Drop it while it's hot.

By Rebecca Rachel Wong, August 9, 2021



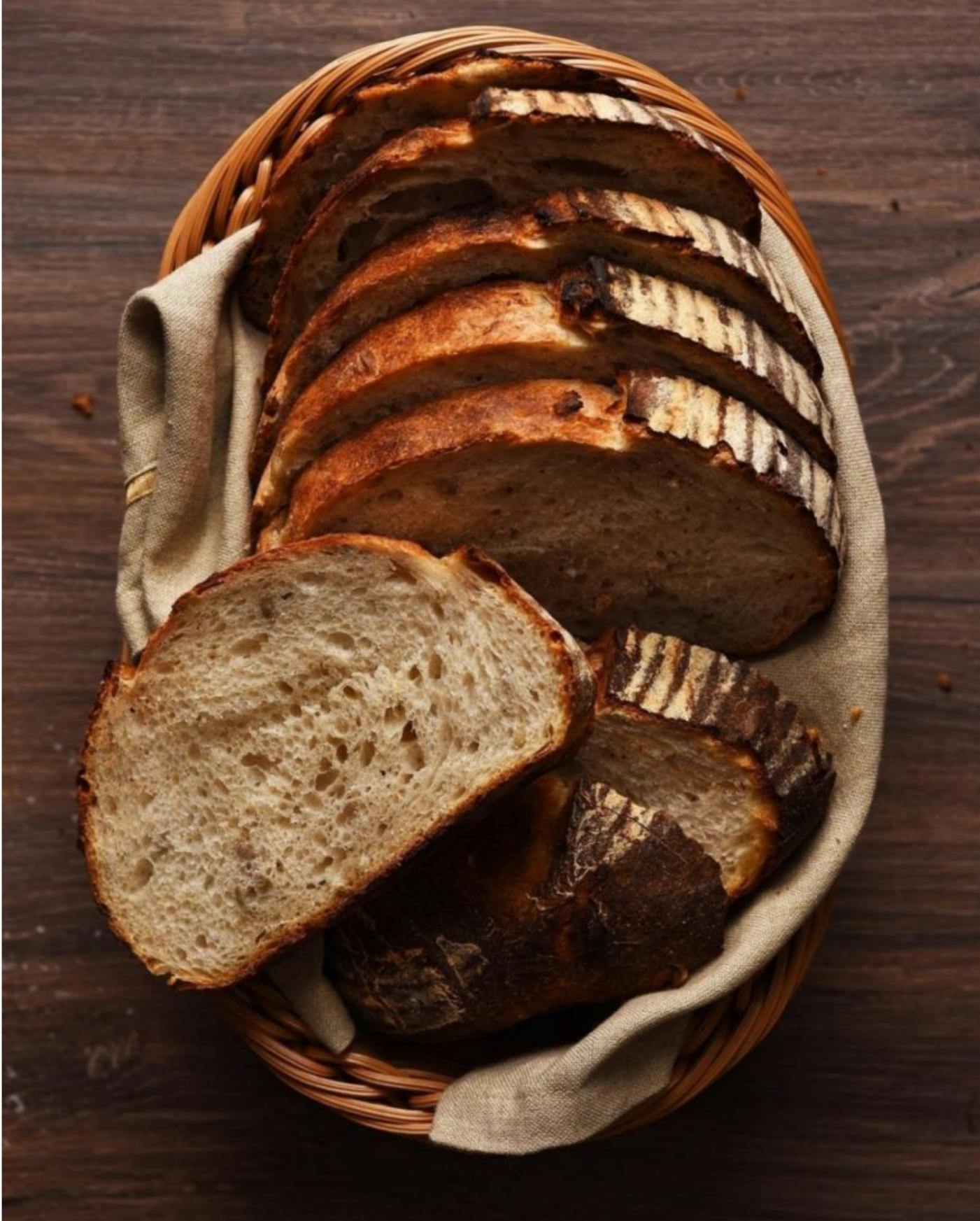
The Aged Gouda Thyme Challah by Krusty by Kausmo is an example of a "hypebake". Credit: Krusty by Kausmo

There's nothing quite like the taste and smell of fresh sourdough bread, chocolate croissants or matcha-stuffed cookies. Now add to the equation how everyone wants a piece of these fresh bakes and the fact that most of the businesses making them have limited delivery or self-collection services.

The result: You might just find yourself in a situation not unlike how the likes of Supreme and Nike drop limited-edition merch in their stores. Which explains why we have sniffed out the best artisanal bakeries whipping up delicious goodies each week which you need to have on your radar stat.

Be warned – fastest fingers first for pre-orders.

KRUSTY BY KAUSMO



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The lowdown: Krusty isn't actually a bakery in itself, but the retail line of artisanal bread, gourmet sauces, spreads and house-brewed kombucha of sustainable dining concept/restaurant Kausmo. The business is the brainchild of Kausmo co-founders Lisa Tang and Kuah Chew Shian, both coursemates from Temasek Polytechnic's Diploma in Culinary & Catering Management. Tang has also worked for established restaurants like Jaan and Pollen.

Credit: Krusty by Kausmo





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Check out: The small-batch items are available only via pre-order, with both regular and seasonal products available on a rotational basis. Recent seasonal offerings included the locally-themed Otah Milk Loaf and Duck Buah Keluak Sandwich (pictured). There is also staple bread such as Cheddar Thyme Challah and Kausmo Sourdough.

Credit: Krusty by Kausmo





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When: Retail items for the week can be pre-ordered via an online form, with the link released on their Instagram (@krustysg) on Sundays at 8pm. Islandwide delivery is available at \$15 to \$20, depending on location. Items may also be self-collected from the restaurant on specified dates.

Credit: Krusty by Kausmo

THE LIMS' KITCHEN



The lowdown: This humble home-based bakery was started by actress Rebecca Lim and her elder brother Daniel. Their younger sister Melissa also helps out with managing orders and delivery. The Lims started experimenting with sourdough-making back in 2019, and officially launched The Lims' Kitchen in May this year, featuring none other than their signature sourdough bread.

Credit: The Lims' Kitchen



Check out: Of course, you can't miss out on the signature sourdough, which serves 12 to 16 half slices and comes with a delectable side of truffle butter. To accompany your bread, opt for the Sebastian Sides (pictured), a trio of sides including crab slaw, squid ink aioli and garlic cream cheese with spring onion. If you're ordering the items as gifts, considering adding the very pretty Edible Flowers, a hand-picked assortment of micro-greens and flora that's locally sourced.

Credit: The Lims' Kitchen



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When: Items are currently sold out till August 14 – keep an eye out on their Instagram ([@thelimskitchen](https://www.instagram.com/thelimskitchen)) for the next release. Orders can be placed via the website, with delivery charged at \$10 (no self pick-up options available).

Credit: The Lims' Kitchen

LE MATIN PATISSERIE





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The lowdown: Helmed by pastry chef Mohamed Al-Matin, who's worked at renowned dining establishments such as Restaurant Andre, Noma, and Black Star Pastry in Sydney. After two years as a pastry sous chef at Noma, he returned to Singapore to set up Le Matin Patisserie.

Credit: Le Matin Patisserie



Check out: Le Matin's signature bakes include the Pain Au Chocolate (pictured), a chocolate sourdough croissant stuffed with Valrhona dark chocolate. Also, the Kouign Amann, a flaky pastry layered with butter and caramelised sugar. The bakery releases fresh bake boxes for pre-order each week, with five to six pasties in each box. The latest offerings include the Magnifique Matin Basic Box, filled with sweet treats like the aforementioned signatures, Bread and Butter Pudding and Brioche Feuilletée. The Savoury Box comes with items like Lamb & Red Wine Pie and Wagyu & Bone Marrow Sausage Roll.

Credit: Le Matin Patisserie



When: Bake drops take place on Saturdays at 12pm, with each drop lasting one to two weeks. The latest drop dates may be found at Le Matin's Instagram ([@lematin.sg](https://www.instagram.com/lematin.sg)). Due to Covid-19 measures, orders are only available via islandwide courier delivery at \$10.

Credit: Le Matin Patisserie

ONCE UPON A TIME



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The lowdown: Founded by actress Jeanette Aw, who trained at Le Cordon Bleu Dusit and made her foray into home baking last year with her What The Fudge brownies (which at one point boasted a 1,000 strong waiting list). She launched flagship bakery Once Upon A Time in May this year, with a physical outlet at Jalan Besar.

Credit: Once Upon A Time



Check out: The bakery doesn't have a fixed menu, with bakes changing each time a new item is released. All bakes are made from scratch by Aw, with the last round featuring creations like the Chocolate Orange Olive Oil Cake and Nuts Over Apple (a combination of apples, cinnamon and walnuts in a cake). Oh, and keep an eye out for the return of the What The Fudge brownies – no date is specified but Aw's mentioned they might make a comeback.

Credit: Once Upon A Time



When: Pre-orders are available online at the [store's site](#), with slots released one to weeks beforehand. Exact opening dates and times of slots will be announced on the website and social media pages. Walk-ins are not accepted during this period, with the bakery only open for self pick-up orders. Delivery fee is charged at a flat rate of \$15.

Credit: Once Upon A Time



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The lowdown: Lookie Cookie was founded by self-taught baker Jessica Chow, who started selling her artisanal cookies on her personal Instagram account in 2019. The business took off and she officially quit her corporate day job in August last year to run Lookie Cookie full-time.

Credit: Lookie Cookie Sg





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Check out: Highlights are the Signature Cookies, made from premium French Valrhona 70 per cent dark chocolate. They're preservative-free and also come in flavours such as sea salt, orange chocolate, peppermint and pistachio. We're also eyeing the giant Stuffed Cookies (pictured), stuffed with fillings such as Uji matcha, Uji hojicha, nutella and raspberry. The bakery also does a rotational selection of other items like key lime, yuzu lemon and Uji matcha cheesecake tarts, so do keep a lookout for when these pop up.

Credit: Lookie Cookie Sg





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When: Slots for pre-orders open every Monday at 7.30pm on the website. We hear most slots get taken up within minutes, so act fast. Islandwide delivery is charged at \$10 per location, and do check the site for updates on self-collection (it's currently on hold).

Credit: Lookie Cookie Sg

RACHELRAX CAKES





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The lowdown: Set up by founder Rachel Ng, who started out selling her home-based bakes on the side in 2016. She left her job in interior design to become a full-time baker in 2019, with her specialities being tarts and sponge cakes. Previously an online bakery, Rachelrax now has a (very-Instagrammable) storefront (pictured) at Serangoon too.

Credit: Rachelrax Cakes



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Check out: Try the signature Galaxy Glazed Cake, made from chocolate sponge, dark chocolate mousse and a hazelnut chocolate feuilletine base. It's certainly beautiful to look at and photograph. The assorted array of tarts, sold in mini (pictured) and large sizes or as whole 'Tart Cakes', are popular with customers too. These come in a rotating selection of flavours, with staples including lychee rose topped with boba pearls, orh nee and lemon meringue. Do also look out for an upcoming selection of in-house mooncakes.



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When: Pre-orders are available at the start of each week via the [website](#), with delivery or self-collection slots on Thursdays to Sundays. Delivery is currently priced at \$8 per location for residential areas. For same-day orders, DM them on Instagram ([@rachelrax](#)) at 9am from Thursday to Sunday.

Credit: Rachelrax Cakes

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