



## ◀ KUCHENRAUSCH

SIMON-DACH-STRASSE 1,  
10245 BERLIN, +49 30 559 538 55

If this guide is going to take you into Friedrichshain, it's going to be good. Kuchenrausch is one of the best patisseries in the city. With a selection of 13 new cakes every day, we reckon you'll be travelling east more often.

## OLIVIA

WÜHLISCHSTRASSE 30, 10245 BERLIN,  
+49 30 605 003 68

She has tasty tartes and even hand-made chocolate butterflies, but probably the best thing about Olivia is her 'Kuchen im Glas'. These pre-prepared cakes are ingenious little inventions that let you do the baking at home. Careful though: people will be so impressed, you'll be going back to Olivia regularly until you admit you didn't make it yourself.

## ◀ SÜSSKRAMDEALER

VARZINER STRASSE 4, 12159 BERLIN,  
+49 30 850 777 97

This charming century-old former cigar shop wouldn't look out of place on the kind of chocolate box it now stocks. In fact, during a tasting, one such box is passed around so customers can glean a small sample of the 100-odd different types of chocolate on offer.



## ◀ TASSENKUCHEN

MALPLAQUETSTRASSE 33,  
13347 BERLIN, +49 30 243 279 66

Almost single-handedly making Wedding a more desirable destination, the American café owner behind TassenKuchen makes some seriously good cakes and pancakes. Sustainability is at the heart of this young venture, which uses only organic and Fair Trade products.

## CHOCOLATERIA SÜNDE

ORANIENSTRASSE 194, 10997 BERLIN,  
+49 30 948 847 36

Sünde is a shop of superlatives. You'd be hard pushed to make a bad choice from the extensive menu, which is packed full of blasphemous treats from banana bread to champagne truffles. Even if you don't normally like your coffee frothy, try the cappuccino just this once. You'll be unrepentant.

## ◀ CONFISERIE ORIENTALE

LINIENSTRASSE 113, 10115 BERLIN,  
+49 30 609 259 57

A drop of Turkish delight in the middle of the city. If you like your sugar rush provided by hazelnuts, pistachios, syrup and honey then look no further than the Confiserie Orientale. This modern confectionary maker keeps the 15th century tradition tastefully alive.