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AND AUTHOR OF MODERN ART DESSERTS



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I LEARNED HOW TO COMBINE SWEETNESS WITH REALISM, LIGHT WITH DARK, AND I LEARNED THAT LOVING ART WAS AN OKAY WAY TO FIND MY PLACE IN THE WORLD.

ART

As an art student in Santa Cruz, I fell in love with three cakes depicted at the San Francisco Museum of Modern Art. *Display Cakes* is one of Wayne Thiebaud's most simple confectionary paintings, but it felt like everything I wanted my life to be: delicate, unadorned and pastel (with just enough brown tones not to be too girly), with exuberance painted into the shadows. I would never attempt a career in art, but I taught myself to bake in order to channel my love of Thiebaud's paintings into a job. I owned a cake shop called Miette for many years, and we opened a candy shop that was the most gorgeous setting for my daily performance art-style discussion and consumption of all of my favorite candies from around the world.

I sold the business in 2008, and right around that time, the SFMOMA asked my husband James, the founder of Blue Bottle Coffee, to open a café in their sculpture garden. I jumped at the opportunity to commemorate my love of Thiebaud by making cakes exactly like the three that changed the course of my life, plus other treats inspired by art on display in the museum. >>

THERE ARE TWO CERTAINTIES to bank on as an art enthusiast living in the San Francisco Bay Area: you have sipped Blue Bottle Coffee and you have visited the San Francisco Museum of Modern Art. The quest to experience the nirvana of uniting those two activities would find you on the roof of the SFMOMA at the Blue Bottle kiosk, consuming both the art and coffee experience, current renovations notwithstanding. Sweeter still, the veritable icing on top would be the desserts of Caitlin Freeman, who creates cakes, cookies, pastries and candy based on and inspired by classic modern art paintings and movements. Finally, after years of trying, we get to really ingest the art we love. —*Juxtapoz*

