

✔ “I bring fashion in cakes and cakes into fashion”

BOOKS Cynthia ✔ Books ⌚ 12 days ago 🚫 REPORT

A classic by Doris Tanner: Queen Victoria’s favorite cake, but modern

To do something completely different besides fashion: a dream that only a few come true after twenty years in the profession. Sophia Lewis, designer at the fashion label Closed, has dared. After two decades in the company, in the second lockdown she made the decision to write “Dear Doris” in addition to her creative work.

From poppy seed and hazelnut cakes to brownies and date pralines: 70 modernized recipes, paired with loving images and the elegant design typical of the contemporary label result in the British designer’s first cookbook. She fondly remembers her childhood in Wales and her grandmother Doris, to whom she dedicates her vegan recipes. We spoke to her about her first book.

TextilWirtschaft: How did you get the idea to write a book?

Sophia Lewis: In the first lockdown, my daughter Gwenifer started doing things she always wanted to do: like baking sourdough bread, for example. We had so much free time that inspired us to stand and bake together in the kitchen. But of course the work also had to go on, which is why I was in the closed office a lot, where I fed my team with our baking creations – restaurants were just closed. In principle, my recipes are dishes that you know from grandma, only with my very own healthy twist. At some point, more and more colleagues asked about the recipes and so I slowly began to put them on paper. The initial ten quickly became more, and so in the second lockdown, around Christmas time, I had enough material for an entire baking book.

What’s behind the book title?

“Dear Doris” is a homage to my grandmother Doris, who always encouraged me to go my own creative way. I spent a lot of time with her during my childhood in Wales. A time that left a lasting mark on me and which I now deal with in my book. Writing was also a way of telling my grandmother where I am today and saying thank you. In addition to the recipes, you also get an insight into my everyday life and my life so far.

Book to watch: “Dear Doris” von Closed-Designerin Sophia Lewis

What is the relationship between fashion and cuisine, and how do you combine both in your book?

In fashion you have to constantly react to changes. Different seasons, different currents and current events always bring new trends with them. Nothing remains as it is. The dynamic of cooking is completely different, and people like to work with traditions. Certain meals often trigger specific memories, which is something very emotional. My baking recipes are like grandma’s, only with ingredients that are suitable for the current generation. When I bake, I proceed in a similar way to design. The same applies to recipes: design, develop and redefine.

How do you redefine things?

For my work at Closed, I deal a lot with sustainability, which means that many aspects have to be rethought. That also influenced my book. Through my childhood in the country, I have had a feeling for sustainability and the local area from an early age. "Dear Doris" is like a kind of return to what is necessary and is intended to help you live healthily without giving up.

In your book you write: "For most in the fashion industry, cake is a forbidden word" – is that really still the case today?

When I was at Jil Sander in the nineties, there was definitely no cake. But of course you can't generalize the industry. But I think that a lot has changed in this regard since then. At Closed we snack even more. I bring fashion in cakes and cakes into fashion! Every birthday is vegan and baked as healthily as possible. For me, it's less about looks than about physical health. In my recipes, for example, I use coconut blossom sugar a lot, which is a lot better for the body than refined sugar.

Do you have a personal favorite recipe?

In the beginning it was the classic lemon cake, but now it's the chocolate brownies. That's what I like best.

"Dear Doris" is available exclusively in all Closed branches from November 19th and in bookshops from December. The book costs 29 euros and is published by ZS Verlag, ISBN: 9783965842083.