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## MAGAZINE

### How A Local Pastry Chef Went from Baking High-End Desserts to Crafting Cannabis Edibles

Happy Half Hour Podcast: Episode 160

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Photo by Becca Batista, courtesy of Katalyst Public Relations

Welcome back! This week's special guest is Rachel King, an acclaimed pastry chef who has worked at restaurants such as Nine-Ten and Mister A's. When she was the pastry chef at Searsucker in 2013, she was nominated for Best New Pastry Chef: West Region by [Food & Wine magazine](#). After working at San Diego's top restaurants, Rachel branched off on her own into the world of edibles, and founded [Kaneh Co.](#) As the culinary director, she creates all the recipes for the brand's gourmet cookies, jellies, and brownies that are infused with California-grown cannabis extract. Rachel talks about how she made this pivot in her career, and how there's still judgment against people who work in the cannabis industry (despite it being [legalized in California](#)). She also sheds some light on the process behind making edibles at the consumer level: it's [highly regulated](#), and requires exacting precision. Rachel's pick for Two People, \$50, is the Thai food at [The Original Sab-E-Lee](#). Troy recommended the homestyle Mexican cuisine at [Super Cocina](#), and Lauren liked the new menu at [Soda & Swine](#).

