

PIE CHART

Written by Jacklyn Tran Photography by Sam Cook

CAKES, MUFFINS AND COOKIES MAY BE PART OF THE SAME BAKED GOODS FAMILY AS PIES, BUT AS ALLURING AS THEY EACH MAY BE, THEY HAVE NOTHING ON THE VERSATILE PIE. SWEET OR SAVORY, A MEAL, SNACK OR DESSERT, PIES CAN FULFILL MANY A TOOTHsome PURPOSE. BEYOND DESSERT, 35 PERCENT OF AMERICANS SAY THEY'VE HAD PIES FOR BREAKFAST, 66 PERCENT HAVE HAD THEM FOR LUNCH AND 59 PERCENT HAVE HAD THEM AS A MIDNIGHT SNACK, ACCORDING TO A SURVEY CONDUCTED BY CRISCO® AND THE AMERICAN PIE COUNCIL. THE AVERAGE AMERICAN MAY EAT SIX SLICES OF PIE EACH YEAR. HOWEVER, A TRIP TO ANY OF THE FOLLOWING PIE SPECIALISTS WILL HAVE YOU COMING BACK FOR MORE, ENSURING THAT YOU FAR EXCEED THE YEARLY AVERAGE.



PIE FREMONT

WWW.SWEETANDSAVORYPIE.COM
3515 FREMONT AVENUE N,
SEATTLE, WA 98103
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At Pie in Fremont, baker Jessamy Whitsitt and partner Renee Steen have been pleasing on-the-go appetites for just under a year. The compact shop may only have a handful of seats, but fittingly, a sit-down isn't necessary to enjoy the handheld pies offered. The process begins each morning at 4:30 a.m. when pies that vary in selection from day to day are handcrafted and baked daily for premium freshness. Throughout the day patrons can salivate over the display case attempting to narrow down their choices of personal, palm-sized pies and "Mini Minis," bite size sweet pies (\$1.50), all the while taking in the intoxicating aromas and peeking at the bakers working away.



Coconut Cream Pie A coconut lover's dream, sweet, gooey coconut cream goodness with shredded coconut flakes throughout is then sprinkled with even more coconut.

English (Minced) Meat Pie A meat lover's delight, a tasty combination of ground beef, mushrooms and a Worcestershire gravy can be found folded into a fresh and light, crisp, buttery crust with bits of onion baked right in.



Strawberry Rhubarb Pie One bite of this sweet and mildly tart creation will have you swooning as the crust falls away, oozing of warm, fruity deliciousness with a buttery brown sugar and cinnamon crumb top.

SHOOFLY PIE COMPANY WEST SEATTLE

WWW.SHOOFLYPIECOMPANY.COM
4444 CALIFORNIA AVENUE SW
SEATTLE, WA 98116
(206) 938-0680

At Shoofly Pie Company, cozy charm makes way for comforting pies. In 2004, Shoofly Pie Company began with a strawberry-rhubarb pie baked in the home of Kimmy Hsieh Tomlinson and husband, Zak. It wasn't long before Kimmy realized her love for crafting pies from quality ingredients and began sharing this love with friends and family. In July 2007, Shoofly Pie Company opened its doors in the Alaska Junction of West Seattle, offering handmade pies, tarts and quiches. A bright, spring-green building with brown trim invites you into the small bakery and cafe where a menu offers both sweet and savory options "for your pie hole." Wood signs display cutesy sentiments, most fitting of them all is one that simply declares, "Pie Fixes Everything."



Veggie Pot Pie Bits of broccoli and cauliflower join peas, carrots, onions and potatoes, all embraced by two layers of a beautifully flaky, yet sturdy crust.



Chocolate Cream Pie A creamy and dreamy chocolate filling topped with a heap of whip cream and sprinkled with chocolate shavings will put you over the moon. Each bite melts until you constantly reach for another taste to ensure what you're experiencing isn't just a dream.



Key Lime Pie A cool, sweet and tart filling meets a buttery, crumble of graham cracker crust that is irresistible. With each bite you may attempt to declare it be your last until you find yourself devouring every last crumb.



Lamb and Potato Pie Tender chunks of lamb and potatoes in a red wine sauce are contained within a thick crust and smothered with mashed potatoes and a flavorful steak gravy.

Indian Curry Pie Cauliflower, peas, carrots, onions and potatoes in a divinely delicate spiced eastern curry was only further enhanced when sunk in a bowl of slowly simmered split pea soup made with a touch of cream sherry.



Chicken Bacon Mushroom Swiss Pie Chicken and mushroom prepared in Marsala gravy was nice and hearty while a cheese topping and crunchy bits of bacon added even more to this filling dish.



PIES AND PINTS RAVENNA

WWW.PIESANDPINTS.COM
1215 NE 65TH STREET
SEATTLE, WA 98115
(206) 524-7082

At Pies and Pints, a pie is not simply just a pie, unless you want it to be. Here, meat and vegetable pies can also be floated, topped and smothered as desired, from a list of delicious fixings. At this enjoyably funky and fun pub, restaurant and kid-friendly establishment, an ultra-friendly staff, rotating artwork, full bar, beers on tap, pool table and even a few nights of live music make for the possibility of many an interesting evening. Not to be overshadowed, however, is the food, made with the freshest local ingredients possible for daily house-made stocks, gravies, fillings, soups, salads and pies.