

Destination Pies

STEPHANIE ANDERSON WITMER serves up three pies that will transport your sweet tooth cross-country.

We've all heard the saying "as American as apple pie," but we're just as patriotic about Maryland's chess pie, Florida's key lime, and Pennsylvania's wet-bottom shoofly. We asked Stephanie Anderson Witmer, author of the 2007 book *Killer Pies* (Chronicle), to map out a nationwide tour of these regional must-tastes. Fork at the ready? Dig in.



Fly for Pie
Travel to a slice of heaven.

Chess Pie

DANGEROUSLY DELICIOUS PIES, BALTIMORE

Ask someone in the Northeast or the Midwest if they've ever tried chess pie, and you might get a funny look; the sweet custard-filled pie is a true Southern delicacy. Baltimore lies just below the Mason-Dixon Line, and the city's 1950s rock 'n' roll-themed Dangerously Delicious Pies makes some of the best chess pies in the country. Sample musician and owner Rodney Henry's three varieties: lemon, chocolate, and coconut. dangerouspies.com

Key Lime Pie

JOE'S STONE CRAB, MIAMI

You cannot go to Florida without trying key lime pie. Traditionally made with lime juice to give a tart sweetness to the custard filling, the pie is layered over a graham-cracker crust, topped with whipped cream, and served cold. Joe's Stone Crab makes theirs with fresh lime juice, grated lime zest, and crumbled graham crackers in the crust. joesstonecrab.com

Wet-Bottom Shoofly Pie

BEILER'S BAKERY, PHILADELPHIA

As a Pennsylvania native, I retain a special place in my heart for this dark-brown, super-sweet molasses pie. No place does shoofly pie like Pennsylvania Dutch country, and Beiler's Bakery—located in the bustling Reading Terminal Market in downtown Philadelphia—serves pie made fresh by Amish bakers who travel daily to the city. Enjoy a slice with a cup of black coffee to cut the sweetness. readingterminalmarket.org