



TAKE 5

## Pie Chart

» Pumpkin pie may be delicious, but it's predictable. Broaden your taste bud horizon and try some of these other pies in the (Cincinnati) sky. — HOLLY COLETTA

**A AGAVE LAVENDER PEAR**  
Happy Chicks Bakery » If the vegan-friendly aspect doesn't win you over, maybe the bite-sized pastries will. Happy Chicks offers their pies in various sizes, so you can eat a whole (small) one and not feel (too) guilty. Plus, their logo and website design? Adorbs. Madeira Farmers' Market, Northside Farmers' Market, happychicksbakery.com

**B RASPBERRY**  
Germano's » This bistro is home to fancy Italian dishes, but its house specialty dessert has a flaky crust, layer of pastry cream, and more sweet raspberry filling than you could dream of. Plus, the pie has an equally delicious twin, the blackberry, which makes an appearance in the summer. 9415 Montgomery Rd., Montgomery, (513) 794-1155, germanosrestaurant.com

**C APPLE CRUMB TOP & COCONUT CREAM**  
Bluebird Bakery » The many-flavored scones at Bluebird may be popular, but the pies are just as rave-worthy. Owner and chef Jenny Dennis offers fruit pies, cream pies with graham cracker crusts, and a rotating selection of seasonal flavors, including her award-winning pumpkin pie. 29 Village Sq., Glendale, (513) 772-5633, bluebirdbakery.com

**D MINI BLUEBERRY**  
Sugar Snap! » Cincinnati's food truck revolution wouldn't be complete without this hot-pink-and-black sugar rush on wheels. Often found at The City Flea and The Night Owl Market (a late-night market at Central Parkway and Main on Final Fridays), they offer cupcakes, scones, and cookies too. Check website for locations, sugarsnaptruck.com, on Twitter @SugarSnapTruck

**E CHERRY**  
Frieda's Desserts » Fourth-generation certified pastry chef Armin Hack is the mastermind behind a raft of delectable treats, from traditional strudel to almond croissants. He also makes a variety of pies, which come ready-to-devour with an all-butter crust, simmered fruit filling, and cute signature heart on top. 6927 Miami Ave., Madeira, (513) 272-0939, friedasdesserts.com

PHOTOGRAPHS BY RYAN KURTZ