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## Pie Snob Traci Wilbur: Locally Made

By Cheri Biggs in Phoenix Phoodies

Wed., Feb. 10 2010 @ 3:00PM



Behind Traci Wilbur's Arcadia ranch home is a little building. We step through the door into a room with pale lavender walls and shiny industrial ovens surrounded by gleaming subway tile.

A breeze blows in through an open window mingling with the scent of freshly baked pie. Have we died and gone to a kitchen in heaven?

No, we haven't stumbled across the pearly gates, but we have just entered Traci's workspace, an industrial kitchen custom built by her husband and home to her bakery, **Pie Snob**.



Traci began her career managing orders for a company that sold slot machines. She met her husband while working there and the pair married and went on to have two children. Traci left her job and after a few years as a stay at home Mom.

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crazy at first, but with her youngest in school last year, Traci finally began to consider it and the concept for **Pie Snob** took shape.

Traci's **mother was the pie baker** in the family and Traci grew up eating fresh baked cookies, cakes, and pies. Traci says that experience spoiled her for what she calls the "stale grocery store stuff". She carried the baking tradition on with her own family and believes that any dessert indulgence should be worth it.



All of the Pie Snob recipes are her own, Traci curls up in bed reading cookbooks like novels and says that **Cooks Illustrated** is one of her favorite resources, because the why is explained with as much detail as the how.

Though she believes that desserts should be delicious and fresh, Traci is no perfectionist. She says that her pies are **homemade** and

they look that way. She doesn't mind when the presentation is just a little off, because it shows that a person's hands were in the process, something that distinguishes her pies from the ones you can pick up from a freezer at your local grocery store.

Traci offers over twenty pies which can be directly ordered from her [website](#) or sampled at both Bertha's Café and D'lishous Dishes.

Traci says that life is too short to eat bad pie, and though she's a bit of a snob about the pies themselves, she wants everyone to join her pie eating posse.

**Check back tomorrow when Traci shares one of her recipes and shows us how to make a perfect meringue crust.**

Tags: [pie](#), [Pie Snob](#)

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Judy Wilbur Corey says:

As an unofficial tester of Traci's pies, my personal favorites are her superb, nothing but rhubarb pie and her raspberry/blackberry pie. Makes my mouth water to just write about them! Another favorite is her new expresso cheesecake. Light textured coffee flavored cheesecake floating on a chocolate cookie crust that just melts in your mouth. Hmmm, my list of favorites seems to be growing and growing- with good reason as you will see once you start your way through her menu of pies. Heading back to AZ to resume my tester duties soon!

Posted On: [Wednesday, Feb. 10 2010 @ 5:07PM](#)

Karen Kozak says:

Oh but the Lemon Meringue! It is simply, sweetly, tartly delicious! My favorite....

Posted On: [Wednesday, Feb. 10 2010 @ 5:21PM](#)

yourmomma says:

maybe they are good but \$24 for a pie seems steep...the pies at rock springs cafe are really good and only \$15...anyone know of another great phx place with great pie where you can also get change from a \$20

Posted On: [Wednesday, Feb. 10 2010 @ 8:12PM](#)

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