

YOU CAN HAVE IT ALL

"Every Thanksgiving I run out of space on my dessert plate, so I wanted to put everything I love in one slice," says Zac Young, pastry director of Craveable Hospitality Group. Consider this over-the-top cake a triumph of efficiency. Last year Young's six-flavor, triple-decker PieCaken took the internet by storm. Now you can bring the five-inch-tall masterpiece to your holiday table, where it can satisfy up to 14 guests: As of November 1. PieCaken will be available for nationwide delivery. (\$65; thepiecakenshop.com)



Granny Smith apple pie filling

Cinnabon-inspired spiced buttercream frosting

Sweet, crunchy oat crumble

Apple spice cake: buttermilk, cinnamon, ginger, allspice

Pumpkin pie: "It's very lightly spiced," says Young. "I'm a purist."

Pecan pie: toasted Texas pecans and bourbon vanilla OPRAH.COM

Here's a Layer-By-Layer Breakdown of What's Inside the PieCaken

What's Inside the Piecaken

Apple pie filling



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Portland Press Herald

Piecaken – 'the turducken of desserts' – returns for Thanksgiving

The trifecta on a fork is the creation of a Maine native who is a pastry chef in New York City.

BY MEREDITH GOAD



The piecaken is Zac Young's gluttonous nod to Thanksgiving gluttony. Sweet, sweet gluttony. *Photo by Dillon Burke*

Only in America – land of the free and the bottomless pit holiday table – would you find a dessert creation so audacious, so over-the-top, so enticing as the piecaken.

It takes a pastry chef with a lot of talent – and a good sense of humor – to pull off this silly addition to the Thanksgiving table, a description that perfectly fits Zac Young, the irrepressible pastry director for the Craveable Hospitality Group (formerly known as the David Burke Group) in New York City.