

## Grad's passion is pies

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Marielle DuprÃ© has always had pastries on her mind, even while pursuing her psychology degree at Tulane University.



Marielle DuprÃ© shows off Widowsill Pies' blueberry lavender honey pie, vanilla bean bourbon pecan pie and passion fruit raspberry tart. (Photo by Sally Asher)

DuprÃ©, a 2003 graduate, was waiting tables to save up for graduate school when Hurricane Katrina hit. The storm was a catalyst for DuprÃ© to change course, inspiring her to fast-track her dream of baking as her primary goal.

She moved to San Francisco to attend the California Culinary Academy. After graduation, she stayed in the city for a few years to gain professional experience, baking in various high-end hotels and restaurants before returning to New Orleans.

When her friend Nicole Eiden contacted her to start a pie business in 2011, DuprÃ© jumped hands-first into her extensive collection of recipes from relatives, work and cookbooks. Their mission? Add a connoisseur's twist to conventional pies with complementary but unusual ingredients. They chose the name [Windowsill Pies](#) for their business because it was "evocative of a homey, old-fashioned afternoon."

Word of Windowsill's Southern-styled, French-inspired gourmet pies has spread and the women fill orders for parties, receptions and weddings.

“The most satisfying way to get customers,” DuprÃ© says, “is when they taste one of our pies and have to have it for themselves.”

The women bake out of a commercial space at the Blue Plate CafÃ© and offer seasonal traditional, mini and hand pies. They sell their wares at the [Covington Farmer's Market](#) every Saturday and plan to start at the [Freret Market](#) uptown in the fall.

On the current menu, the vanilla bean bourbon pecan is decadent and bold, the blueberry lavender honey lulls you into a summer reverie and the passion fruit raspberry tart is tropical and lively. Seeing the joy that Windowsill Pies brings to people, and to herself, DuprÃ©'s shift from psychology to pie baking is clearly what the doctor ordered ? Freud would have approved.