San Francisco Chronicle FOOD

Delancey Street concocts dessert doozy

SECRETS OF SUCCESS

Michael Bauer

nickers Pie means more than dessert to Mimi Silbert, the founder of Delancey Street, the country's largest self-help resi-

dential program for people trying to rebuild their lives.

The pie is great, featuring a graham cracker crust with chocolate fudge, cream cheese, and pieces of Snickers candy bars, but it also

represents the culmination of Silbert's dream of opening the restaurant and residential facility.

Each night as Silbert, who began the foundation in 1972, worried about finances and design details, she consoled herself with fudge, Snickers bars, and cheesecake.

"We developed this pie as a victory consolidation to save calories and celebrate the completion of our home," she says.

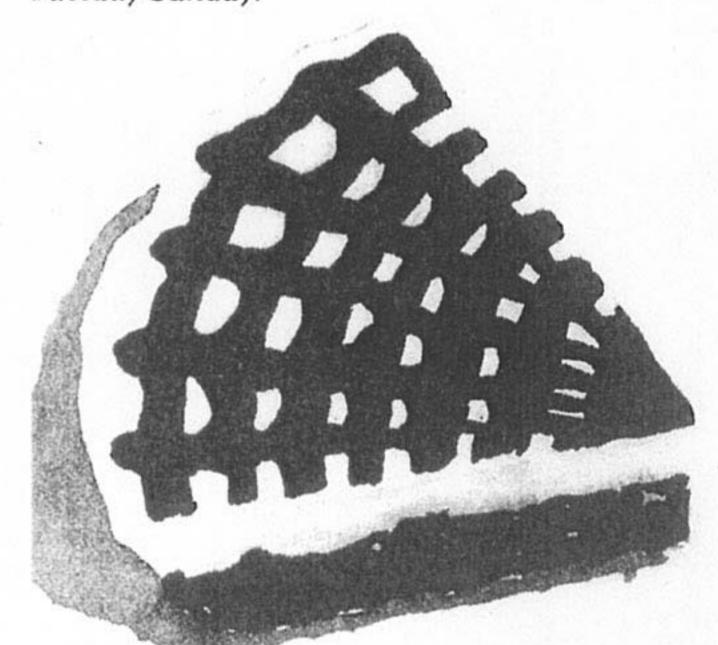
Calorie-saving is relative, as you'll see when you fork into this rich pie. After the crust is made, the fudge layer is blended together and baked. Then the Snickers bars are added, topped off with the cheesecake. It's baked again and drizzled with chocolate syrup.

The restaurant, which opened in 1991, has large windows overlooking the Embarcadero, and the plain interior is warmed up with displays of fresh produce and arrangements of fresh flowers all around the restaurant. The menu features home cooking from around the world.

The entire staff — including waiters, cooks and bus boys — are among the 500 residents in the program. They've been trained by some of the city's

best chefs and restaurateurs, who occasionally volunteer their time to help.

Delancey Street Restaurant, 600 Embarcadero (at Brannan), San Francisco; (415) 512-5179. Lunch and dinner Tuesday-Sunday.



Snickers Pie

TOM MURRAY / The Chronicle