

YIELD: SERVES 8

FIG, APPLE & WALNUT PIE

Figs, apples and walnuts create an autumn inspired filling for a pie.

PREP TIME

45 minutes

COOK TIME

1 hour 15 minutes



INGREDIENTS

PASTRY:

- This recipe makes enough dough for two pies so you will have enough leftover for another pie.
- 4 Cups All-purpose Flour
- 2 Teaspoons Salt
- 1 Tablespoon Sugar
- 1 3/4 Cups Shortening
- 1/2 Cup Cold Water
- 1 Egg
- 1 Tablespoon White Vinegar

FOR BAKING:

- 4 Tablespoons Milk
- 4 Tablespoons Sugar

FILLING:

- 3 Cups Coarsely Chopped Figs (Cut Off Tough Tops And Bottoms First)
- 2 Large Granny Smith Apples, Peeled, Cored And Diced
- 1/2 Cup Chopped Walnuts
- 1/2 Cup Sugar
- 1 Teaspoon Cinnamon
- 1/4 Cup Marsala Wine (Sweet Version)

INSTRUCTIONS

To make the pastry, mix together the flour, salt and sugar.

Cut the shortening up into pieces and use a pastry cutter to work the shortening into the flour until the mixture is in pea sized pieces.

Mix together the water, egg, and vinegar in a cup, then add the egg mixture into the flour and mix until it is just combined.

Form one half the pastry dough into a ball and wrap in plastic wrap.

Place in the refrigerator for one hour, and store the other half for future use in the freezer.

For the filling, place all of the filling ingredients into a heavy saucepan and cook over medium heat until the sugar melts and the figs begin to break down, then remove from the heat and cool.

Preheat oven to 375 degrees F.

Divide the dough in half and roll one half on a lightly floured surface until it is about 1/8 of an inch thick and will cover the bottom and sides of a 10 inch pie pan.

Fold the dough over your rolling pin and center it over the pie pan.

Gently press in to fit along the bottom and up the sides allowing excess to extend over the sides.

Pour the filling into the pie and smooth evenly.

Roll out the other half of the dough and center over the pie pan.

Gently crimp the edges with your fingers along along the edges to seal and then use a sharp knife to cut off any excess dough.

Cut four vents into the pie and brush the top lightly with the milk.

Sprinkle the sugar over the milk while still damp.

Bake the pie for 1 to 1 1/4 hours until the crust is lightly browned and the filling is bubbly and thick.(If the crust browns too much while baking, gently cover with aluminum foil.)

Cool 15 minutes before serving.

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CATEGORY: Pies & Tarts

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