



## Fresh Fig Pie

**Course** Dessert  
**Author** Bayou Woman

### Ingredients

- 5 c . peeled figs cut in half
- 1 tbsp cornstarch
- 7 tbsp sugar
- Juice of 1/2 lemon
- 6 tbsp butter
- 10 inch lattice-top pastry
- 1 tsp . cinnamon or apple spice

### Instructions

1. Select figs that are ripe and firm. Cut in half.
2. Place figs in an unbaked 10 inch pastry shell.
3. Combine cornstarch, sugar and spice; sprinkle over figs. Add lemon juice and dot with butter.
4. Form lattice top with strips of pastry.
5. Bake in a 425 degree oven for 30 to 40 minutes or until brown.

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