



### Casey's Fresh Fig-Apple Pie –

#### *Filling:*

- 1 teaspoon olive oil
- 3 cups of fresh figs, chopped (remove top and bottom before chopping)
- 3 cups of diced apple, peel before dicing
- 1/4 teaspoon of nutmeg
- 1/2 teaspoon cinnamon
- 1/2 teaspoon of salt
- 1 tablespoon of honey
- 3 tablespoons of cornstarch
- 1 tablespoon of confection sugar (plus more to dust)
- 1 cup of water

1. Heat your olive oil over medium heat.
2. Add in the apples and figs, along with the nutmeg, cinnamon, salt, honey, confection sugar and corn starch. Stir to combine and allow it to cook for 2 minutes.
3. Stir in the water. Bring to a boil and reduce to simmer for about 10 minutes or until it thickens. Make sure to stir occasionally to avoid it sticking or burning.

### **Casey's Pie Crust recipe –**

3 cups

1 cup of cold butter, chopped into 1/2 in pieces

3 tablespoons of granulated sugar

1/2 cup of ice-cold water

1. Combine your flour and butter in a bowl. With your hands or pastry cutter, combine them together until well-distributed.
2. Using a fork, mix in the cold water and continue to mix until the dough begins to clump.
3. Lightly knead the dough in your bowl until it forms a ball. If it's too wet, add a bit more flour.. Too loose, more water. Separate into two equal balls and flatten into the bowl. Lay a damp paper towel over them and refrigerate for 30 minutes.
4. On a floured surface, roll your dough out. You can use one for the bottom and re-roll the scraps for the topping (as pictured in mine) Just freeze the remaining dough. Or you can roll out both and use for the bottom and top.

### **Putting this Pie together:**

Preheat your oven to 425 degree..

1. Roll out the crust and cover your 9in pie pan. Pour your filling into the pan. Roll any scraps and make a design on the top (as pictured) You could also just leave it naked on top, or cover completely with dough, your choice!
2. Place on the lowest rack on 425 for 10 minutes.
3. Lower the temperature to 400 and place on the top rack for another 15-20 minutes. (all ovens are different, check after 15 minutes and judge from that)

After you let the pie cool for a bit, top with a dusting of confection sugar (optional)

Feel free to pair this with cool whip, whipped cream, ice cream or anything else you can think of that would be delicious!