

Southern Living

Fig Pie

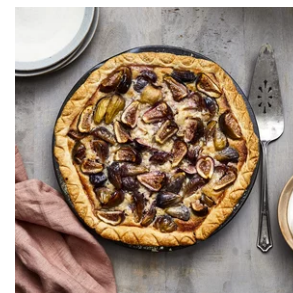


Fig season is a fleeting time, but one that makes us grateful to live in the South. With so many different varieties from delicate white-fleshed ones to others with dark pink interiors and molasses-like sweetness, our region has an embarrassment of riches when it comes to this unique fruit. For this pie we recommend finding fresh figs at the farmers' market and relying on varieties like Brown Turkey, Alma, or Black Italian. Make sure to look if the opening on the bottom of the fig is completely closed. If it's open, there's a small chance a wasp could still be inside from the pollination process. Also take note of the sweetness level of the figs you use. If they're on the sweeter side, you might want to increase the amount of lemon juice or decrease it if the figs have a lighter taste.

Active: 10 mins

Total: 3 hrs

Yield: Serves 8



Victor Protasio; Prop
Styling: Heather
Chaddock; Food
Styling: Chelsea
Zimmer

Ingredients

1/2 (14.1-oz.) package
refrigerated piecrusts (1
piecrust)
3 cups fresh figs, stemmed and
quartered (about 15 oz.)
4 large eggs, beaten
3/4 cup granulated sugar
1/4 cup all-purpose flour
1/4 cup unsalted butter, melted
2 tablespoons fresh lemon
juice (from 1 lemon)
2 teaspoons ground ginger
Whipped cream

Directions

Step 1

Preheat oven to 425°F. Fit piecrust into a 9-inch pie plate, pressing into bottom and up sides. Fold edges under, and crimp, if desired. Spread figs in an even layer in piecrust. Combine eggs, sugar, flour, butter, lemon juice, and ginger in a medium bowl, and stir vigorously until well blended. Pour over figs in piecrust.

Step 2

Bake on bottom rack of preheated oven for 10 minutes. Reduce temperature to 350°F; bake until center is set, about 40 minutes more. Cool completely on a wire rack, about 2 hours. Serve with whipped cream.

© COPYRIGHT 2021 SOUTHERNLIVING.COM. ALL RIGHTS RESERVED.

Printed from <https://www.southernliving.com> 09/21/2021