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Fresh Fig Pie

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★★★★★ 10

🕒 Ready 45 minutes

👤 6 Servings



 (/media/uploaduniversal/recipe/image/86826)



(https://www.bigoven.com/recipe/fresh-fig-pie/86826/print?)

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Recipe

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INGREDIENTS

Pastry ; for 9" lattice-top

3/4 c Light **brown sugar** (<http://www.bigoven.com/article/recipe/brown-sugar>)

1/4 ts Ground **ginger** (<http://www.bigoven.com/article/recipe/ginger>)

3 c Fresh **figs** (<http://www.bigoven.com/article/recipe/figs>) ; Peeled, sliced

3 tb **Lemon** (<http://www.bigoven.com/article/recipe/lemon>) juice

2 tb Unsalted **butter** (<http://www.bigoven.com/article/recipe/butter>)

1 tb **Sugar** (<http://www.bigoven.com/article/recipe/sugar>)

Servings

Resize ▼

INSTRUCTIONS

Preheat the oven to 425. Prepare the pie pastry. Line the pie pan with the bottom crust, using half of the dough. Keep the remaining dough chilled. Combine the brown sugar and ginger. Stir in the figs, and lemon juice. Mix well. Turn the filling into the crust and dot with butter. Roll out, cut, and lay on the lattice strips. Sprinkle 1 tablespoon sugar over the lattice crust. Bake 30 minutes or until golden brown. Recipe By : Mrs Pige 1 File <ftp://ftp.idiscover.co.uk/pub/food/mealmaster/recipes/mmdja006.zip>

NOTES

🗨 Alert editor (</recipe/86826/feedback>)

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REVIEWS



SRepp (/user/SRepp)



What a great use of fresh figs that's sure to delight! I added a pinch of cinnamon and that topped it off for me. It was a great success in my family, given that it was gone within an hour after it was cooled!

4y

[Reply](#)



glcheary (/user/glcheary)



Followed the recipe except topped with full crust without adding granulated sugar... this pie is AMAZING and has become one of my family's favorite!

5y

Reply



Stovebolt99 (/user/Stovebolt99)



Didn't have quite enough figs so I added one apple, diced. Everything came out delicious. But I had no doubts since I am a dyed in the wool fig lover. Thank you for the recipe!!!!

7y

Reply



MauraSpeckt (/user/MauraSpeckt)



Oh yum! If you love figs as I do you will certainly love this pie! Fragrant figs simply bursting with flavor in a nice buttery premade crust, what is not to love? Our guests raved over it and I was delighted with the simplicity to make. I can see myself making this monthly! A+

8y

Reply



Hdesanto (/user/Hdesanto)



Great use of the 300+ figs that came from my tree this year. Was surprised how easy it was to make. Also used pre-made pie crust. Shared it with family and everyone enjoyed it. Has great texture and not very sweet.

9y

Reply



Jjingz (/user/Jjingz)



Delicious, but RUNNY. Needs eggs or cornstarch.

10y

Reply



skathrynrose (/user/skathrynrose)



I really enjoyed making this pie. It was my first foray into figs, and this recipe made it well worth my while. I ended up using a refrigerated pie crust, 24oz by weight of sliced figs, and eliminating the lemon (SEVERE allergy); I did not change the amount of sugar or ginger. The result is I have a fat pie STUFFED with figs. It's sweet without being cloyingly so. I am having quite a time keeping the family out of it until after dinner.

11y

[Reply](#)

[cammphee](#) cammphee (/user/cammphee)



received some fresh figs and found this recipe, yes loved the ginger, I also added walnuts, very impressive. The family loved the pie, now i need more figs - Yummy

11y

[Reply](#)



(/user/)



I would have never thought of making a pie from fresh figs if I hadn't gotten 15 lbs. of figs from my friend's tree and searched desperately for something to do with them besides dry them. I cheated and used pre-made pie crust, but followed the rest of the recipe. It was quite delicious. I was surprised to find it tasted similar to peach pie to me. The ginger was brilliant.

12y

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[portwine](#) portwine (/user/portwine)



Great way to use fresh figs. Did not use any lattice strips. Pie top bakes to beautiful golden brown.

12y

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