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Recipe- Fig and Apple Pie

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One of the best things to freeze with figs is... Fig and Apple Pie. It's great fresh, from the fridge, but can be frozen and thawed with great results. It's a little bit of fall in the midst of any season.

First, take 2 granny smith apples, peel and core. Then slice evenly, no more than 1/4" thick slices.

Second, rinse, destem, and then slice your figs in three equal top to bottom slices.

Place both in a cooking pot, and add fresh grated nutmeg (if you have it) 1/2 tsp, honey (1 tbsp), cinnamon 1 tbsp, 2 tbsp of corn starch and 1/3 of a cup of water. Mix/stir

Slowly heat up apples, and keep on burbling heat for 10 -15 minutes, until it thickens and you can see a brown, seedy mix around the apples and figs.

Cook your pie shells in the over for 10 minutes at 350-400 depending upon elevation and humidity... Then add filling and cook until crust is brown and pie looks even. Take out and let cool.. I recommend serving with vanilla gelato and some whipped cream.

The key is to get very tart apples and not overdo the honey, so the natural sweetness of the

figs comes out.

It's tasty and a great gift for later in the year.

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