

Pumpkin Pie in a Bag

An easy-to-make, easy-to-clean-up fall recipe



Grades: K-3

Science and Math

Yield: 25 students at about two tablespoons per serving

Note: Ingredients can be divided 2 to 4 times for smaller group size

Materials:

- 2 cups cold milk
- 2 packages (4 serving size) instant vanilla pudding mix
- 1 can (15 ounces) solid-pack pumpkin
- 1 teaspoon pumpkin pie spice

- Graham crackers - enough for 25 squares
- 1 can whipped topping

- 1 gallon freezer bag per group
- Can opener/scissors
- 25 napkins

Directions: Wash hands first!

1. Combine the milk and instant pudding in the freezer bag.
 - Remove the air and zip lock shut.
 - Squeeze and knead with hands until blended for 1 minute.
2. Add the pumpkin and spice.
 - Remove the air and zip lock shut.
 - Squeeze and knead with hands until blended for 2 minutes.
3. Break graham crackers into squares.
 - Place one on each napkin.
4. Cut off the corner of your freezer bag.
 - Carefully squeeze about 2 tablespoons of pie filling onto each graham cracker.
5. Garnish with whipped topping and enjoy!
6. Discuss the pumpkin life cycle while students are eating. **See resources below.**

AITC Free Loan Library: <http://aitc.oregonstate.edu/resources/library.htm>

- **Pumpkin Circle** (book) - the pumpkin life cycle in English or Spanish
- **Pumpkin Projects** (book) - full of pumpkin themed hands-on learning activities
- **Pumpkin Lessons** - math, science, shapes, art and **The Pumpkin Patch** a thematic unit on pumpkins covering all subject areas- **Contact Oregon AITC for details**

Pumpkin Facts: Pumpkins and squash are currently ranked in the top 40 agricultural products of Oregon with a value of \$14,730,000!



Adapted from Susan Miller, Williamson Ag Literacy Coordinator, Illinois Agriculture in the Classroom
Provided by Oregon Agriculture in the Classroom, <http://AITC.oregonstate.edu> or call 541-737-1318.