

Pumpkin Patch Pie

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



Materials:

- 1 gallon Ziploc® freezer bag
- 2 2/3 cups cold milk
- 2 packages (4 serving size) instant vanilla pudding mix.
- 1 can (15 ounces) solid-pack pumpkin
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- Graham cracker crumbs
- 25 small cups
- scissors
- 1 can whipped topping
- 25 spoons

1. Combine the milk and instant pudding in the Ziploc bag.
2. Remove the air and Ziploc shut.
3. Squeeze and kneed with hands until blended for 1 minute.
4. Add the pumpkin, cinnamon, and ginger.
5. Remove the air and Ziploc shut.
6. Squeeze and kneed with hands until blended for 2 minutes.
7. Place 1/2 Tablespoon of graham cracker crumbs in the bottom of small cups.
8. Cut corner of gallon freezer bag and squeeze pie filling into cups.
9. Garnish with 1 container(8ounces) whipped topping.
10. Add a spoon. Serve and enjoy.
11. Discuss pumpkin production while students are eating.

Yield - 25 students and 1 teacher.

Ingredients can be divided by 4 or 5 for students to work in small groups.