



Math



Literacy

# GEORGE WASHINGTON CHERRY PIE

## Grade Level

K-3

## Length of Lesson

45 minutes

## Objective

By the end of this activity, students will have a better understanding of where their food comes from.

## Materials Needed

- Scissors
- 1 gallon Ziploc® freezer bag
- 2 cups milk
- 1 package (4 oz serving size) instant vanilla pudding mix
- 1 package (4 oz serving size) instant chocolate pudding mix
- 1 can (15 oz) cherry pie filling
- Graham cracker crumbs
- 1 (8 oz.) container whipped topping
- 1 can whipped cream
- Spoons (1 per student)
- 3 oz dixie cups (1 per student)

\*Recipe makes 25 servings

## Standards

### Common Core

CCSS.ELA-Literacy.RI.3.1;  
RI. 3.2

CCSS.Math.Content.3.MD.A.  
2

NGSS.  
2-PS1-1

## Lesson Summary

This lesson is designed to help students have a better understanding of where their food comes from. It will also show students the connection of math and cooking while introducing the importance of nutrition.

## Suggested Sequence of Events:

1. Read [\*Farmer George Plants a Nation\*](#) by Peggy Thomas to capture student interest and introduce connections between agricultural history and George Washington.
2. Read through AITC Dairy Ag Mag to learn more about dairy production. Interactive online versions can be found on our website.
3. Complete the activity following the procedures:
  - Combine the milk and the instant pudding in the Ziploc bag.
  - Remove the air from the bag and seal it.
  - Squeeze and knead the bag for about one minute, until the milk and pudding are combined.
  - Open the bag and add the cherry pie filling
  - Remove the air and seal the bag again.
  - Squeeze and knead the bag again, this time for about two minutes until the ingredients are well blended.
  - Add the whipped topping and gently combine.
  - Place 1/2 tablespoon of graham cracker crumbs in the bottom of the dixie cups.
  - Cut the corner of the gallon bag and squeeze the pie filling into the cups.
  - Garnish with whipped cream and add a spoon.
  - Enjoy!
5. Whole class discussion and reflection of activity. Have students discuss whether or not they liked their cherry pie. Then, talk with students about how each of the ingredients in their cherry pie were produced.

# TEACHER RESOURCES

## Extension Ideas:

- For older students, split them into groups of 4-5 and have them complete this activity with their group. (Make sure to divide measurements by 4-5 to get the correct tasting batch for that size of group!)
- Take it a step further and have certain groups change the measurement of different ingredients and taste test how that affects the pie.
- Read [How to Make a Cherry Pie and See the U.S.A](#) by Marjorie Priceman to learn about what states produce the different commodities that are made into the ingredients of a cherry pie!
  - Print a blank map of the United States and have students identify the states the main character visited and have them list out the directions of the her trip.
- Ask students if they have ever eaten cherry pie before. Was it store bought or homemade? Have them compare and contrast that pie with what the “pie” you made today.
- Show a labeled diagram of a cherry tree or other fruit-producing tree. Talk about the purpose of each part of the tree.
- Invite an Illinois apple or peach farmer into the classroom.
- Use the USDA’s Children’s Nutrition Resources to teach your students about healthy eating habits: <https://www.nutrition.gov/topics/nutrition-age/children>
- Go to [agintheclassroom.org](http://agintheclassroom.org) to contact your County Literacy Coordinator for free classroom sets of our Ag Mags!