



Math



Literacy

PUMPKIN PIE IN-A-BAG

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
- 1 teaspoon ground cinnamon
- 1/2 teaspoon pumpkin pie spice OR ground ginger
- 2 packages (4 oz serving size) instant vanilla pudding mix
- 1 can (15 oz) 100% pure pumpkin
- 2 2/3 cups cold milk
- Graham cracker crumbs
- 1 can whipped topping
- Spoons (1 per student)
- 3 oz dixie cups (1 per student)

*Recipe makes 26 servings

Standards

Common Core

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

CCSS.Math.Content.3.MD.2

NGSS.

2-PS1-1; 2-PS1-3

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 "[From Seed to Pumpkin](#)" by Wendy Pfeffer to capture student interest and to show them how pumpkins grow.
2. Read through AITC Pumpkin Ag Mag to learn more about pumpkins. 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 1 minute, until the milk and pudding are combined.
 - Open the bag and add the pumpkin, cinnamon, and pumpkin pie spice.
 - Remove the air and seal the bag again.
 - Squeeze and knead the bag again, this time for about 2 minutes until the spices and pumpkin are well blended.
 - 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 topping and add a spoon.
 - Enjoy!
 - Discuss pumpkin production and watch [Pumpkins, Gourds, & More! \(Harry Kindergarten goes to the pumpkin patch!\)](#) while students are eating.
5. Whole class discussion and reflection of activity. Have students discuss whether or not they liked their pumpkin pie. Then, encourage students to share their pumpkin life cycles with their group!

TEACHER RESOURCES

Extension Ideas:

- Ask students if they have ever eaten pumpkin pie before. Was it store bought or homemade? Have them compare and contrast that pumpkin pie with what the pumpkin “pie” you made today.
- Take a closer look at canned pumpkin production.
 - Watch this video about Libby’s Pumpkin in Morton Illinois to see how pumpkin goes from farm to can: [How Libby's Canned Pumpkin Is Made | TODAY](#)
- Bring in different colored pumpkins or gourds to explain varieties to your students.
- Have students tell a story from a pumpkin’s perspective.
- Show a labeled diagram of a pumpkin and/or pumpkin vine. Talk about which part is used for pumpkin pie filling. What are the other parts used for?
- Look into other recipes that use pumpkin pie filling, pumpkin spices, and other pumpkin ingredients.
- Watch a time lapse video of a pumpkin growing.
 - Here is a video of a giant pumpkin growing: [Giant Pumpkin Time Lapse.wmv](#)
- Watch a video from a local farmer discussing pumpkin growth and harvest
- Take a field trip to a patch and pick your own pumpkins.
- Invite an pumpkin farmer into the classroom.
- 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.
- Make playing cards of the life cycle of a pumpkin and have students race to put it in order.
- Complete our “Pumpkin Chain” activity to learn more about the life cycle of a pumpkin.
- Go to [agintheclassroom.org](#) to contact your County Literacy Coordinator for free classroom sets of our Ag Mags!

Media Resources:

Use this video to introduce or demonstrate this activity: <http://iaitc.co/pieinabag>